THE

LONDON COOK,

OR

The whole ART of COOKERY made eaſy and familiar.

CONTAINING

A great Number of approved and practical RECEIPTS in every Branch of Cookery.

VIZ.

Chap. I. Of Soups, Broths and Gravy.
II. Of Pancakes, Fritters, Poſſets, Tanſeys, &c.
III. Of Fiſh.
IV. Of Boiling.
V. Of Roaſting.
VI. Of Made-Diſhes.
VII. Of Poultry and Game.
VIII. Sauces for Poultry and Game.
IX. Sauces for Butcher's Meat, &c.
X. Of Puddings.
XI. Of Pies, Cuſtards, and Tarts, &c.
XII. Of Sauſages, Hogs-Puddings, &c.
XIII. Of Potting and Collaring
XIV. Of Pickles.
XV. Of Creams, Jellies, &c.
XVI. Of Made Wines.

By WILLIAM GELLEROY,

Late Cook to her Grace the Dutcheſs of ARGYLE.

And now to the Right Hon. Sir SAMUEL FLUDYER, Bart. Lord Mayor of the City of LONDON.

To which is prefixed,

A large Copper-Plate, repreſenting his Majeſty's Table, with its proper Removes, as it was ſerved at Guild-Hall, on the 9th of November laſt, being the Lord Mayor's Day, when His MAJESTY, and the Royal Family, did the City the Honour to dine with them, and were highly pleaſed with their Entertainment.

LONDON:

Printed for S. CROWDER, and Co. at the Looking-Glaſs; J. COOTE, at the King's-Arms, in Pater-noſter Row; and J. FLETCHER, St. Paul's Church-Yard. MDCCLXII.

BRITISH MUSEUM
30
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To the Reader.

NO apology can be wanting for uſhering into the world a new book of cookery. We ſee daily iſſuing from the preſs, novels, and variety of other books, that ſerve only to *amuſe* and *entertain*; but a book of this kind will anſwer another, and a better purpoſe, it will be *uſeful*: ſo long as it is a faſhion to eat, ſo long will there be a faſhion in the making or preparing diſhes to eat; and the art of preparing diſhes with œconemy and elegance, is an art that may lay ſome claim to the encouragement of the public. It would be unneceſſary to expatiate on the utility of a book in cookery; it is ſo ſelf-evident that no one can contradict it. I ſhall not, like ſome others, praiſe my own book, and declare it the beſt that has been

written on the ſubject, as an aſſertion of that kind would betray a want of modeſty in myſelf, and give diſguſt to the ſenſible part of my readers; I ſhall therefore only add, that I have taken pains to pleaſe, and hope that my labour will not be in vain.

It is neceſſary to acquaint the reader, that the directions given in the courſe of this book, recommend a larger quantity of ſpices than are generally uſed; but as this depends merely on the palate of the perſon or perſons for whom it is intended, it may be given in leſs quantities at the diſcretion of the cook.

Feb. 10, 1762.

W. GELLEROY.

KING's.

First Service.

OLIO. 1 Fiſh. 1 Veniſon.
Small Weſtph. Ham. Conſuma
Dis. Chickens
Dis. Tondrons
Dis. Collops Italiana
Vegetables

Second Service.

Dis. Ortolans
Dis. Quails
Dis. Notts
Dis. Wheat Ears
Dis. Goodevau

Third Service.

Ragoo Royal
Dis. Green Morels
Dis. Green Peas
Dis. Aſparagus Heads
Dis. Fat Livers
Dis. Combs
Green Truffles

Fourth Service.

Curious Ornamental Cakes
Blomange
Marbree
Fine Cut Paiſtry

QUEEN's.

Firſt Service.

1 TURENE 1 Fiſh 1 Veniſon
1 Dis. Tongue Eſpagniole
1 Dis. Fillets Mutton
1 Harrico
1 Dis. Chickens
4 Vegetables

Second Service.

1 Dis. Ortolans
1 Dis. Pea Chicks
1 Dis. Quails
1 Dis. Woodcocks
1 Perrigo Pie

Third Service.

1 Dis. Artichokes la Provincial
1 Dis. Muſhrooms
1 Dis. Cardoons
1 Dis. Green Peas
1 Dis. Notts of Eggs
1 Dis. Ducks Tongues
1 Dis. Truffles in Oil

Fourth Service.

1 Curious Ornamental Cake
1 Blomange
1 Marbree
2 Fine Cut Paiſtry

Between the KING and QUEENS Service,

One Grand Epergne, garniſhed with ſixteen cold Things round.

KING's Right-Hand.

DUKE of YORK.

First Service.

1 Pottage 1 Fiſh 1 Veniſon
1 Dis. Chickens a la Reine
1 Larded Tongue
4 Vegetables

Second.

1 Dis. Ortolans
1 Dis. Quails
1 Dis. Notts
1 Dis. Snipes
1 Patty Royal

Third.

1 Dis. Morells
1 Dis. Peths
1 Dis. Palates
1 Dis. Peas.
1 Dis. Green Truffles

Fourth.

1 Dis. Mille Fuelle
1 Dis. Blomange
1 Dis. Marbree
1 Cut Paiſtry

1 Grand Pyramid of Shell-Fiſh between the King's Service and this.

DUKE of CUMBERLAND.

First Service.

1 Soup 1 Fiſh
1 Dis. Chickens en Harlequin
1 Small Ham Eſpagniole
2 Vegetables

Second.

1 Dis. Ortolans
1 Dis. Teal
1 Dis. Quails
1 Dis. Pheaſants

Third.

1 Dis. Muſhrooms
1 Dis. Green Peas
1 Dis. Artichoaks
1 Dis. Green Morels

Fourth.

2 Fine Cut Paiſtry
1 Marbree
1 Blomange

Prince William and Henry.

First Service.

1 Soup 1 Fiſh
1 Dis. Pullet Royal
1 Dis. Fillets of Lamb
2 Vegetables

Second.

1 Dis. Quails
1 Dis. Cocks
1 Dis. Ortolans

Third.

1 Dis. Muſhrooms
1 Dis. Artichoakes
1 Dis. Peas
1 Dis. Morels

Fourth.

1 Dis. Cut Piaſtry
1 Dis. Blomange
1 Dis. Marbrees

...ce Henry and Frederick.

First Service.

...up 1 Fiſh
...s. Compote of Squobs
...llet of Beef
...egetables

Second.

...is. Patridges
...is. Snipes
...is. Teal

Third.

...is. Ragoo Melle
...is. Aſparagus Heads
...is. Fat Livers
...is. Green Truſles

Fourth.

...ine Cut Paiſtry
...arbree
...lomange

...nce Frederick & William.

First Service.

...oup 1 Fiſh
...is. Chickens la Reine
...is. Fillets of Mutton
...egetables

Second.

...is. Ortolans
...is. Notts
...is. Quails

Third.

...is. Morels
...is. Peas
...is. Palates
...is. Combs

Fourth.

...is. Cut Paiſtry
...is. Blomange
...is. Marbrees

PRINCESS Dowager.

First Service.

1 Pottage 1 Fiſh 1 Veniſon
1 Dis. Chickens
1 Larded Tongue
4 Vegetables

Second.

1 Dis. Ortolans
1 Dis. Quails
1 Dis. Notts
1 Dis. Snipes
1 Patty Royal

Third.

1 Dis. Morels
1 Dis. Peths
1 Dis. Palates
1 Dis. Peas
1 Dis. Green Truſles

Fourth.

1 Dis. of Mille Fuelle
1 Dis. Blomange
1 Dis. Marbree
1 Cut Paiſtrey

One grand Pyramid of Shell-Fiſh between the Queen's Service and this.

Princeſs Amelia.

First Service.

1 Soup 1 Fiſh
1 Dis. Chickens en Harlequin
1 Small Ham Eſpagniole
2 Vegetables

Second.

1 Dis. Ortolans
1 Dis. Quails
1 Dis. Teal
1 Pheaſant

Third.

1 Dis. Muſhrooms
1 Dis Peas
1 Dis. Artichoaks
1 Dis. Green Morels

Fourth.

2 Dis. Fine Cut Paiſtry
1 Marbree
1 Blomange

Princeſs Augusta.

First Service.

1 Soup 1 Fiſh
1 Dis. Chickens a la Rienne
1 Fillet of Mutton
2 Vegetables

Second.

1 Dis. Oterlans
1 Dis. Quails
1 Dis. Woodcocks

Third.

1 Dis. Morels
1 Dis. Green Peas
1 Dis. Palates
1 Dis. Combs

Fourth.

1 Dis. Fine Paiſtry
1 Dis. Blomange
1 Marbree

Princeſs Louisa-Anne.

First Service.

1 Soup 1 Fiſh
1 Dis. Comport of Squobs
1 Fillet of Beef
1 Vegetables

Second.

1 Dis. Snipes
1 Dis. Teal
1 Dis. Partridges

Third.

1 Ragoo Melle
1 Aſparagus Heads
1 Fat Livers
1 Green Truſles

Fourth.

1 Dis. Fine Cut Paiſtry
1 Marbree
1 Blomange

Pſs. Caroline-Matild

First Service.

1 Dis. Soup 1 Fiſh
1 Dis. Pullets la Royal
1 Dis. Fillets of Lamb
2 Vegetables

Second.

1 Dis. Ortolans
1 Dis. Quails
1 Dis. Woodcocks

Third.

1 Dis. Muſhrooms
1 Dis. Artickoaks
1 Dis. Green Peas
1 Dis. Morels

Fourth.

1 Dis. Fine Paiſtery
1 Dis. Blomangé
1 Dis. Marbree

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THE

UNIVERSAL COOK.

CHAP I.

Of SOOPS, BROTHS, *and* GRAVEY.

THE beſt method of boiling broths is over a ſtove, and let it be uncovered; for the cover being on cauſes it to boil black.

To make BROTH *for* SOOPS *or* GRAVEY.

CHOP a leg of beef to pieces, ſet it on the fire in about four gallons of water, ſcum it clean, ſeaſon it with white pepper, a few cloves, and a bunch of ſweet herbs. Boil it till two thirds is waſted, then ſeaſon it with ſalt; let it boil a little while longer, then ſtrain it off, and keep it for uſe.

An excellent Way to make GRAVEY.

TAKE veal, beef, mutton, or what you pleaſe, cut it in thin ſlices. Cut turnips, onions, and carrots in ſlices, and lay at the bottom of your ſtew pan; then lay on your meat, and cover it with ſome of the ſame herbs, together with pepper and ſalt, thyme and parſly, and a blade of mace. Put this over a ſtove cloſe covered, and the ſteam (doing gently) will cauſe

liquid enough. When it is drawn down to a fine colour, fill your ſtew-pan up with broth or water, and boil it 'till your meat is tender, then ſtrain it off. You may, if you pleaſe, put in a ſlice or two of lean bacon.

To Make Fish Gravey.

FISH gravey ſhould be drawn as meat gravey; for roots being at the bottom of a ſtew pan, you may draw them to what colour you pleaſe.

Another Way to make Fish Gravey.

CUT two or three little fiſh of any kind into little pieces, put them into a ſauce-pan, cover them with water, a little toaſt, a blade or two of mace, ſome lemon-peel, whole pepper, and a few ſweet herbs. Boil it till it is good; then have ready a bit of butter, about the ſize of a walnut for a pint of gravey, and ſo in proportion, melt it, ſhake in a little flour, and toſs it about 'till it is brown, and then ſtrain the gravey into it, and boil it a few minutes longer.

Gravey *for White Sauce.*

CUT a pound of veal into ſmall pieces, boil it in about a quart of water, with a blade of mace, an onion, ſome whole pepper, and two cloves. Let it boil till it is of a proper ſtrength.

Craw-Fish Soop.

MAKE two quarts of good broth from three ſmall maids, twelve grigs, and one haddock, with roots as you would for another broth: boil fifty craw-fiſh, pick the tails out, and beat

beat the other part fine in a mortar with ſome lobſter ſpawn, the roots out of your broth, and the crumb of two French roles; rub theſe with your broth thro' a tammy. Seaſon it to your palate. Dreſs it up with the cruſt of French role in it.

Strong BROTH *to keep for Uſe.*

TAKE the ſcraig-end of a neck of mutton, and part of a leg of beef, break the bones and cover it with water, and a little ſalt: when it boils put into it an onion ſtuck with cloves, ſome pepper, a bunch of ſweet herbs, and a nutmeg quartered. Boil it till the ſtrength of the meat is drawn out, then ſtrain it off, and keep it for uſe.

A GRAVEY SOOP.

CUT a pound of mutton, a pound of veal, and a pound of beef into little pieces, put it into ſeven or eight quarts of water, with an old fowl beat to pieces, an onion, a piece of carrot, ſome white pepper, a little bunch of ſweet herbs, two blades of mace, and three or four cloves: let it ſtew over a ſlow fire till half is waſted, then ſtrain it off.

Draw ſome veal and ham down to a deep colour to mix with the broth; then add roots of all ſorts blanched and cut ſmall. Seaſon your ſoop with ſalt and a lump of fine ſugar.

Another Gravey Soop.

TAKE two quarts of clear broth, and one quart of gravey, drawn as before, cut celery, cabbage, lettice, endive, turnip, &c. proper for ſoop, and boil them in it till tender: ſeaſon it with ſalt, and a lump of fine ſugar. Serve it up with cruſt of French role.

Peas Soop.

MAKE two quarts of good broth from beef, and pickled pork; take celery, turnip, onion, mint, and all ſorts of kitchen herbs, ſtew them down tender, with a piece of butter; rub all theſe thro' a ſieve; and, one pint of peas being boiled to a palp, rub them thro' a ſieve, thinning it with your broth, till all is thro'. Seaſon it with pepper and ſalt: and have boiled tender ſome celery and leeks cut ſmall to put in the ſoop.

White peas and green peas are both done this way. Fry ſome bread to go in it.

Mutton Broth.

BOIL the ſcraig-end of a neck of mutton in about four quarts of water, then put in an onion, a bundle of ſweet herbs, and a cruſt of bread. Boil it an hour, then put in the other part of the neck; after that ſome dried marigolds, and turnip; chives and parſley chopped ſmall: put theſe in about ten minutes before your broth is enough. Seaſon it with ſalt: ſome ſeaſon it with mace. Some people love it thicken'd with oatmeal, others with rice, and others with bread.

Scotch Barley Broth.

CHOP a leg of beef in pieces, boil it in about three gallons of water, with a cruſt of bread, and a piece of carrot, till it is half waſted: then ſtrain it off, and put it into the pot again, with about five heads of celery cut ſmall, a large onion, half a pound of barley, a bundle of ſweet herbs, ſome parſley chopped ſmall, and ſome marygolds. Boil this an hour. Take a large fowl, put it into the pot; let it boil 'till the broth is good, then ſeaſon with ſalt, and ſend it to table with the fowl in the middle. This is very good broth without a fowl. Before you ſend it to table, the ſweet herbs and onion muſt be taken out. This broth is ſometimes made with a ſheeps head, inſtead of beef, but you muſt take care to chop the head to pieces.

Beef Broth.

CRACK the bone of a leg of beef in two or three parts, put it into about a gallon of water, then put in two or three blades of mace, a cruſt of bread, ſalt, and a bunch of parſley. Boil it till the beef and ſinews are tender. Cut ſome toaſted bread into ſquare pieces, and lay in your diſh; lay in the meat, and pour the ſoop over it.

Hodge-Podge.

TAKE about a pound of beef, a pound of ſcraig of mutton, a pound of pickled pork, and a pound of veal, put it on the fire with two quarts of water, an onion, a bundle of ſweet herbs, three or four heads of celery cut ſmall, ſome cloves, mace,

and whole pepper, tied together in a linen bag, and put to the meat a couple of turnips cut aſunder, a large carrot cut in ſix or ſeven pieces, and a lettice cut ſmall; put it all into the pot, and cover it. Let it ſtew gently over a ſlow fire about three hours; then take out the ſweet herbs, onion and ſpice, pour all into a ſoop-diſh, ſeaſon it with ſalt, and ſend it to table. If green peas are in ſeaſon, you may add half a pint of them. Let it boil very ſlow that it does not waſte too much.

You muſt take care that one ſort of meat is not ſtewed more than another, for the veal will not take ſo much time as the mutton, nor the mutton ſo long as the beef, and ſo in regard to the roots. You may thicken it with brown butter and flour.

Pocket Soop.

STRIP the fat and ſkin from a leg of veal, part all the fleſh from the bones. Boil the fleſh in about four gallons of water, till the meat has loſt its virtue and becomes a ſtrong jelly: keep the pot covered and do it gently: when it is a ſtrong jelly, ſtrain it through a ſieve into an earthen pan. When cold, ſkim off the fat from the top. Then put a large ſtew pan with boiling water over a ſtove; and, filling ſome deep cups with the jelly, ſet them in the pan of water. You muſt take care not to have ſo much water in the pan as to run over into the cups, for that will ſpoil the jelly. Let the water boil gently till the jelly is very thick, then take them out, and let them cool, and then turn the jelly out of each glaſs into ſome flannel, to draw out all the moiſ-

ture;

ture; and five or ſix hours afterwards put them into freſh flannel, and ſo repeat it till they are dry. If you keep it in a dry warm place it will preſently become ſo thick, that you may conveniently carry it in your pocket. When you make uſe of it, put a piece of the bigneſs of a walnut to a pint of boiling water, and keep it ſtirring till it melts. Seaſon it to your taſte.

Peas Soop *without meat.*

TAKE a quart of ſplit peaſe, and boil them in four gallons of water; when they are ſoft put in two anchovies, half a red herring, ſome black and white whole pepper, ſalt, three blades of mace, four cloves, a pretty large onion, ſome celery tops, and a bunch of dried mint: cover it, and let it boil gently till it is reduced to about two quarts; then ſtrain it off, and having prepared the white part of a bunch of celery cut ſmall, and ſtewed tender in about a quart of water, put ſome ſpinach to the celery: ſtew it till your water is quite waſted, and mix it with your ſoop. Take the crumb of a French role, fry the cruſt in ſome butter, ſtew ſome ſpinach in a little butter after it is boiled, and fill the cruſt of the role. Cut the crumb to pieces, beat it in a mortar, with an egg, ſome ſorrel, and ſome ſpinach, beaten mace and nutmeg, and an anchovy. Then mix it up with your hand, and roll them into balls with flour, cut ſome bread into little ſquare pieces, and fry them criſp; put the ſoop in a diſh, the balls and bread into the ſoop, and the role in the middle. Garniſh with ſpinach. This is a very proper faſt-dinner.

Green Peas Soop *without meat.*

BOIL a quart of old green peas in about a quart of water, till they are quite tender, then ſtrain them, and boil a quart of young peas in the ſame water. While the young peas are boiling, put the old peas into a ſieve, and pour over them about half a pound of melted butter, and with the back of a ſpoon ſqueeſe them thro' the ſieve, till you have got all the pulp. When the quart of young peas are boiled enough, add the butter and pulp of the old peas to the young peas and liquor; keep ſtirring them till they are enough: and ſeaſon with ſalt and pepper to your palate.

The beſt way to make green peas ſoop is like the ſoop meagre on page 9, only adding one quart of peas rubbed through a ſieve or tammy to thicken it, inſtead of the eggs; and leave out the vinegar.

Onion Soop, *without Meat.*

PUT half a pound of butter into a ſtew-pan, and boil it till it ceaſes to make a noiſe; then, having ready ten or a dozen onions pealed and cut ſmall, throw them into the butter, and fry them about ten or twelve minutes; then ſhake in ſome flower, ſtir it, ſhake your pan, and keep it on the fire a few minutes longer; then pour in about three pints of boiling water, ſtir it round, and put in a piece of upper-chruſt cut ſmall. Salt it to your palate. Let it boil eight or ten minutes, ſtirring it often; then have ready the yolks of two eggs beat fine, with half a ſpoon-ful of vinegar, mix them with ſome of the ſoop, then ſtir it all together and mix it well; pour it into your diſh, and ſerve it up.

Soop Meagre.

PUT half a pound of butter into a deep ſtew-pan, ſhake it and let it ſtand till it ceaſes to make a noiſe; then, having ready five or ſix onions cut ſmall, put them in. Take a bunch of celery cut in pieces of an inch or two long, a handful of ſpinach cut ſmall, a bunch of parſley chopped fine; ſhake this altogether in a pan for about a quarter of an hour, then ſtir in ſome flour, and pour about two quarts of boiling water into it; take a handful of ſtale cruſts, ſome beaten pepper, three or four blades of mace beat fine, ſtir all together, and let it boil gently for half an hour: then take it off, beat the yolks of two eggs and ſtir in, and about a ſpoonful of vinegar. Pour it into the diſh, and ſerve it up.

Eel Soop.

TO every pound of eels, put a quart of water, two or three blades of mace, a cruſt of bread, an onion, ſome whole pepper, and a bundle of ſweet herbs; cover them, and let them boil till it is reduced to half the quantity, then ſtrain it, toaſt ſome bread, cut it ſmall and lay in the diſh, and pour in your ſoop. Boil it till it is of a proper ſtrength. You may add a piece of carrot to brown it if you think proper.

Barley Soop.

TAKE half a pound of barley, four quarts of water, two blades of mace, ſome lemon-peel, and a cruſt of bread. Let it boil till it is half waſted, and then put half a pint of white wine in it. Sweeten it to your palate.

Rice Soop.

TAKE a pound of rice, two quarts of water, ſome cinnamon, cover it, and let it ſimmer till the rice is tender; then take out the cinnamon, grate half a nutmeg in it, ſweeten it to your palate, and let it ſtand till it is cold; then beat the yolks of three eggs in half a pint of wine, mix them, ſtir them into the rice, put them on a ſlow fire, and continue ſtirring them. Take it up when it boils and is of a proper thickneſs.

Turnip Soop.

TAKE a bunch of turnips, pare them, ſave three or four out, and put the reſt into four quarts of broth, with an onion ſtuck with cloves, half an ounce of whole pepper, a blade of mace, a bundle of ſweet herbs, half a nutmeg bruiſed, and a cruſt of bread. Boil them an hour, then ſtrain them, and ſqueeſe the turnips through the ſieve: put a bunch of celery cut ſmall into the liquor on the fire, cover it, and let it ſtew. Mean while cut your three or four turnips and a couple of carrots into ſmall pieces: flour theſe turnips and carrots and fry half of them brown with butter, and put the other half into the pot with the celery. You may put in an onion or two ſliced and fryed brown, then put all into the ſoop with an ounce of vermicella. Let it boil till the celery is tender, and the ſoop as rich as you would have it. Salt it to your palate.

CHAP.

CHAP. II.

Of PANCAKES, FRITTERS, POSSETS, TANSEYS, *&c.*

A WHITE POT.

TAKE eight eggs and four whites, two quarts of new milk, beat it up with a nutmeg, a quarter of a pound of ſugar, and a little roſe-water. Slice a penny loaf very thin, and pour your eggs and milk over it. Put a little bit of butter on the Top. Bake it about half an hour in a ſlow oven.

RICE MILK.

BOIL half a pound of rice in a quart of water, with a little cinnamon. Boil it till the water is all conſumed, but don't let it burn, then add about three pints of milk with the yolk of an egg beat up. Continue ſtirring it, and take it up when it boils. Sweeten it to your taſte.

GOOSEBERRY FOOL.

PUT two quarts of gooſeberries into one quart of water, and ſet it on the fire; when they ſimmer, turn yellow, and begin to ſwell, drain them in a cullendar, and with the back of a ſpoon ſqueeſe the pulp through a ſieve into a diſh. Sweeten them pretty well, and ſet them by till they are cold: then take two quarts of milk, and the yolks of four eggs, beat up with a little grated nutmeg; ſtir it over a ſlow fire; when it ſimmers take it off, and ſtir it gently into the gooſeberries. Serve it up cold. If you make

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uſe of cream inſtead of milk, there needs no eggs, and if it is not ſo thick as you would have it, you may put more gooſeberries into it.

Orange Fool.

TAKE ſix eggs well beaten, a pint of cream, ſome cinnamon and nutmeg, and a quarter of a pound of ſugar. Mix all together, and ſtir it over a ſlow fire till it is thick; then add a piece of butter, keep ſtirring it till it is cold, and ſerve it up.

A Westminster Fool.

CUT a penny loaf into thin ſlices, pour a little ſack over them, juſt enough to wet them, and lay them in the bottom of a diſh. Take a quart of cream or milk, ſix eggs beaten up, a blade of mace, two ſpoonfuls of roſe-water, and ſome grated nutmeg. Sweeten it to your palate. Put it all together into a ſauce-pan, and keep ſtirring it over a gentle fire. When it begins to grow thick, pour it into the diſh. Serve it up cold.

Furmity.

TAKE two quarts of milk, a quart of ready boiled wheat, a quarter of a pound of currants; ſtir all together, boil them, beat up the yolks of three eggs, with three ſpoonfuls of milk, and a little nutmeg; add this to the wheat, and ſtir it a few minutes; then ſweeten it, and ſerve it up.

Butter'd Wheat.

SET ſome wheat on the fire in a ſauce-pan, when hot, ſtir in a pretty large piece of butter, ſome grated nutmeg, and ſweeten it to your taſte.

Plumb Porridge.

TAKE half a pound of barley, four quarts of broth without herbs, a quarter of a pound of raiſons, and a quarter of a pound of currants, and two blades of mace. Boil theſe about half an hour: then add half a pint of wine, and ſweeten it to your taſte.

Plumb Gruel.

STIR two ſpoonfuls of oatmeal in two quarts of water, then put in a piece of lemon-peel, and a blade or two of mace. Let it boil about five minutes, then ſtrain it off, and put it into your ſauce-pan again with half a pound of currants. Boil it about ten minutes, then take it off, add a glaſs of white wine, a little nutmeg, and ſugar.

Flour Hasty Pudding.

PUT four bay-leaves into a quart of milk, and ſet it on the fire, beat the yolks of four eggs with two or three ſpoonfuls of milk, and a little ſalt, and ſtir them in: then put in the flour with one hand, and ſtir it with the other, till it is of a proper thickneſs; keep ſtirring it till it boils, then pour it into a diſh, and ſtick ſeveral pices of butter in it. You muſt remember to take out the bay-leaves before you put the flour in. Some people put no eggs in.

Oatmeal Hasty Pudding.

PUT a piece of butter and ſome ſalt in a quart of water; when it boils ſtir in the oatmeal till it is of a proper thickneſs. Boil it two or three minutes, pour it into your diſh, and

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ſtick pieces of butter in it. Some people eat it with ale and ſugar, or wine and ſugar.

Sack Posset.

BEAT up the yolks and whites of fifteen or ſixteen eggs; then take a pint of canary, put about half a pound of white ſugar in it, and mix it with your eggs: continue ſtirring it till it is ſcalding hot: then take a quart of milk, grate ſome nutmeg in it, and boil it, and pour it into your eggs and wine while it is ſcalding hot. Set it a little while before the fire, and then ſerve it up.

To make excellent Fritters.

TAKE four eggs well beaten, half a pint of cream, ſome nutmeg and ginger, and a little brandy; make theſe into a thin batter with flour, and golden pippens pared and cut ſmall. Fry them in butter. Some people add currants.

Another way to make Fritters.

DRY ſome fine flour before the fire, mix it with a quart of milk, ſix or ſeven eggs, ſome nutmeg, mace, and ſalt, and a glaſs of brandy or a gil of mountain or ale. Beat them well together, put pippins into them, fry them, and ſerve them up.

How to make Curd Fritters.

TAKE an handful of flour, an handful of curds, ten eggs well beaten, ſome ſugar, cloves, nutmeg, and mace, and a little ſaffron; ſtir them all together, and fry them.

How to make WATER FRITTERS.

TO a pint of water, put a piece of butter about the ſize of a walnut, ſome candied lemom-peel minced, and a little ſalt. When it boils put in two large handfuls of flour, and turn it about till it be well mixed, and none of the flour ſticks to the ſauce-pan; then take it off, and mix in the yolks of two eggs at a time, till you have ſtirred in about ten; then drudge a peal with ſome flour, dip your hand in flour, take out the paſte by degrees and lay it on your peal. Let it lye ſome time, then roll it and cut it into ſmall pieces, taking care to prevent their ſticking together. Fry them brown and put ſome powder ſugar over them.

The beſt way of making FRITTERS.

TAKE twelve golden pippens, core them and cut them in halves, then ſteep them in brandy ſix hours; make a batter from that brandy, adding ſugar, beaten cinnamon, roſe-water, white wine, and flour. Fry them in lard, and ſerve them up criſp, with powder ſugar over them.

How to make APPLE FRAZES.

PARE ſome apples, cut them in thick ſlices; fry them of a light brown; then take them up, lay them to drain, endeavour to keep them whole, and make the following batter. Beat up five eggs, and three whites, with cream and flour, and a little ſack: make it as thick as pancake-batter. Put in a little melted butter, ſugar and nutmeg. Drop in your fritters, and lay a ſlice

of

of apple on every one of them, and then put more batter on them. Fry them of a fine brown, and ſtrew powder-ſugar over them.

How to make an ALMOND FRAZE.

STEEP a pound of Jordan almonds blanched in a pint of cream, ten yolks of eggs, five whites; then take out the almonds and pound them fine in a mortar; mix them again with the eggs and cream, put in grated bread and ſugar, ſtir all well together, put ſome butter in the pan, let it he hot, and pour it in, and keep ſtirring it till it is of a proper thickneſs. When done, turn it into a diſh, and ſtrew ſugar over it.

How to make PANCAKES.

BEAT ſeven or eight yolks of eggs in a quart of milk; mix it till your batter is of a proper thickneſs. Put in a glaſs of brandy, two ſpoonfuls of beaten ginger, and ſome ſalt. Stir all together; put a piece of butter about the ſize of a walnut into your ſtew-pan, and then pour in a ladle-ful of batter to make a pancake; taking care to ſhake the pan round that the batter extend all over it. Shake it, and when you think one ſide is done, toſs it, or turn it; and when both ſides are done, lay it in a diſh before the fire, and ſo of every one as you do them. Strew a little ſugar over them when you ſerve them up.

How to make fine PANCAKES.

TAKE half a pint of ſack, as much cream, the yolk of about twelve eggs beaten fine, half a pound of fine ſugar, ſome ſalt, beaten cinnamon,

namon, mace, and nutmeg; then put in flour to make it of a proper thickneſs. Fry them in freſh butter.

Another Sort of PANCAKES.

TAKE five or ſix eggs, a pint of cream, two or three ſpoonfuls of flour, three ſpoonfuls of ſack, one of orange flower water, half a nutmeg grated, a little ſugar, and half a pound of melted butter almoſt cold. Take care to mingle all well together, and butter the pan for the firſt pancake. Let them run very thin, and let them be but juſt coloured.

How to bake APPLES *whole.*

PUT them into an earthen pan, with ſome lemon peel, coarſe ſugar, a few cloves, and a glaſs of red wine; ſet them in a quick oven. They will take about an hour baking.

How to ſtew PEARS.

TAKE ſix pears, pare them, and quarter them, lay them in a deep earthen pot, with a piece of lemon-peel, a few cloves, a glaſs of red wine, and about a quarter of a pound of fine ſugar. If they are large pears, they will require more ſugar and wine. They are very good with water inſtead of wine. You may ſerve them up either hot or cold. Some people bake the pears whole.

The beſt Way to do PEARS.

TAKE pears either whole, halfs, or quarters, put them in a pewter ſoop-diſh, with cinnamon, lemon-peel, ſugar, and a jill or half

a pint of water; cover them with another pewter diſh, and ſtew them in an oven till tender.

How to ſtew PIPPINS *whole.*

PARE ten or a dozen golden pippins, put the parings into a ſauce-pan and juſt cover them with water, three cloves, a piece of lemon-peel, lemon ſqueeſed, and a blade of mace; let them ſimmer till there remains but juſt enough to ſtew the pippins in. Then ſtrain it, put it into the ſauce-pan again, and ſugar it enough to make it taſte like ſyrup. Then put them in a pan and pour the ſyrup over them. Take care that there is enough to ſtew them in. When the pippins are ſoft they are enough: then take them up, and lay them in a diſh with the ſyrup. You may ſerve them up either cold or hot.

How to make CREAM TOASTS.

CUT two French roles in ſlices of about half an inch thick, put them in a diſh, and put to them a pint of cream and half a pint of milk; take ſome ſugar and beaten cinnamon and ſtrew over them, turn them often till they are tender, and then take the cream from them with a ſlice: break three or four eggs, turn your ſlices of bread in them, and fry them in butter. Strew a little powder ſugar on them. This is a very pretty diſh for ſupper.

How to make a TANSEY.

BEAT eight or ten eggs into a pan, put to them a quarter of a pound of loaf ſugar beat fine, a pint of ſpinach juice, and a little ſalt; mix all together,

together, and ſtrain it into about a quart of cream; then grate in a nutmeg and half a pound of bread or biſcuit, and a little juice of tanſey to your palate, and then put it into a ſtew-pan, with a piece of butter about as big as an egg. Keep ſtirring it with a whiſk over a ſlow fire, till it is well thickened, then butter a diſh well, put your tanſey in it, bake it, and when enough turn it out on a pye-plate: ſtrew ſugar over it, garniſh with ſweet meats, and orange cut in quarters.

How to make HEDGE-HOG.

BEAT about two quarts of ſweet blanched almonds in a mortar, with a little orange flower water and canary, to prevent their being oily. Make them into a pretty ſtiff paſte, then beat in the yolks of ten eggs and five whites, put to it a pint of cream, ſome ſugar to your taſte, and put in half a pound of melted butter. Continue ſtirrring it over a ſlow fire till it is ſtiff enough to be made into the form of a hedge-hog; then ſtick it pretty full with ſlit blanched almonds, ſo as to reſemble a hedge-hog's briſtles, and then put it into a diſh. Beat the yolks of four eggs, and mix with a pint of cream; ſweeten it to your taſte, put it on a ſlow fire, and keep-ſtirring it till it is hot, then put it into your diſh round the hedge-hog. Serve it up cold. Plump two currants to ſerve for eyes. You may eat it with wine and ſugar, or without either. This is a pretty middle diſh for ſupper, or a ſide diſh at a ſecond courſe.

How to make ALMOND PUDDINGS.

BEAT a pound and a half of blanched almonds fine, with a pound of grated bread, a little roſe-water, a pound of fine ſugar, a nutmeg beat fine, a quarter of an ounce of cinnamon, half a pound of melted butter; mix them with eight eggs and four whites beaten fine, a pint and a half of cream, a pint of ſack, ſome orange flower water; boil the cream and tie a little bag of ſaffron and dip in the cream to colour it. In the firſt place beat your eggs well, and mix them with your batter; beat it up, then add the almonds, then the ſpice, then the roſe-water and ſack by degrees, keeping it ſtirring, and four ounces of vermicella. Mix all together, have ſome hog's guts waſhed clean, fill them but half full, and put in a bit of citron every now and then as you put in the ingredients; tie the gut at both ends, and let them boil a quarter of an hour. If you chooſe it, you may add currants.

CHAP. III.

OF FISH.

How to ſtew CARP *in the moſt approved Taſte.*

LET your carp be well cleaned, ſcaled and gutted, put gravey and red wine an equal quantity to cover them, with three anchovies, blade of mace, ſliced onion, and a faggot of ſweet herbs. Let them ſtew in this till they are tender, then make it to a proper thickneſs with brown butter and flour; ſtrain it clean: you may add to it muſhrooms, morrels, eggs, melt, or row of the carp, if you like it. Seaſon it with pepper, ſalt, juice of lemon, and a ladle-ful of melted butter: garniſh with fryed ſippets, parſley, and horſe-radiſh; if your carp is very large, you cannot fry them whole.

How to fry CARP.

HAVING ſcaled and gutted them, lay them in a cloth to dry, then rub them with yolks of eggs, and ſtrew crumbs of bread en them, and fry them of a fine light brown. Fry ſome toaſts cut three ſquare and the rows. When your fiſh are done, lay them on a cloth to drain. For ſauce take butter and anchovy, and lemon juice. When you put the carp in the diſh,

lay the rows on each ſide. Garniſh with lemon and fry'd toaſt.

How to bake CARP.

HAVING ſcaled and cleaned a brace of carp, butter an earthen pan and lay them in: put in cloves, mace, nutmeg, black and white pepper, an onion, an anchovy, a bunch of ſweet herbs, and a bottle of white wine. Cover it, and bake them in an hot oven. If they are large they will require an hour's baking, and ſo leſs in proportion. When they are done enough, take them up carefully, and lay them in a diſh; ſet it over hot water, and cover it to keep it hot; then pour the liquor they were bak'd in into a ſauce-pan, let it boil two or three minutes, then ſtrain it, and add about half a pound of butter rolled in flour. Boil it, and keep ſtirring it, ſqueeze in ſome lemon juice, and ſeaſon it to your palate: pour the ſauce over the fiſh, and lay the rows round: garniſh with lemon. You muſt take care to ſkim the fat off.

How to boil TENCH.

SCALE your tench when alive, gut it, and waſh the inſide with vinegar, then put it in- a ſtew-pan when the water boils, with ſome , a bunch of ſweet herbs, ſome lemon-peel, whole pepper; cover it cloſe, and boil it quick ugh; then ſtrain off ſome of the liquor, to it a little white wine, ſome walnut li- uſhroon gravey, an anchovy, and ſome rimps; boil theſe together, and toſs thick butter rolled in flour, and ſome

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them up with

ſome lemon juice. Garniſh with lemon and horſe-radiſh, and ſerve it hot with ſippets.

How to fry LAMPREYS.

TAKE lampreys, bleed them, and preſerve the blood, waſh them in hot water, and cut them in pieces. Fry them in freſh butter till they are almoſt enough, then pour the fat out, and put in a little white wine, ſhake the pan round; ſeaſon it with ſalt, whole pepper, nutmeg, ſweet herbs, and a bay-leaf. Put in the blood, ſome butter rolled in flour, and a few capers: ſhake the pan round pretty often, and cover them cloſe. When they are enough, take them out, ſtrain the ſauce, then give them a boil quick, ſqueeſe in a little lemon, and pour over the fiſh. Garniſh with lemon.

How to roaſt or bake a COD'S HEAD.

TAKE a cod's head, waſh it clean, ſeaſon it with ſalt, pepper, ſome nutmeg chopped, a bunch of ſweet herbs, and crumbs of bread; rub it with butter and eggs, and ſtrew theſe over it. Place it in a large diſh with white wine, anchovies, vinegar, and broth. Send it to the oven to bake: if a large one, it will take one hour and an half. Make the ſauce either of oyſters, ſhrimps, or lobſters, from the gravey you find in the diſh it's baked in. Garniſh with fryed fiſh, lemon, and horſe-radiſh.

How to boil a COD'S HEAD.

SET on water enough in a fiſh kettle to boil it, with a pint of vinegar, a handful of ſalt, a bunch of ſweet herbs, and a piece of horſe-

radiſh. Let it boil twenty minutes, then put in the head, and when it is enough, lift up the fiſh-plate with the head on it, ſet it over the kettle to drain, then put it into your diſh, with the liver on one ſide. Let your garniſh be horſe-radiſh and lemon; melt a little butter with ſome of the fiſh liquor, ſome oyſters, an anchovy, or ſhrimps. A large cod's head will take an hour's boiling and ſo in proportion.

How to ſtew Cod.

LAY your cod in thin ſlices at the bottom of a diſh, with half a pint of white wine, a pint of gravey, and ſome oyſters with their liquor; ſome pepper and ſalt, aud a little nutmeg; and let it ſtew till it is near enough, then thicken it with a piece of butter rolled in flour; let it ſtew a little longer: ſerve it hot, and garniſh with ſliced lemon.

Another Way to ſtew Cod.

HAVING ſliced your cod, put them at the bottom of a large ſtew-pan, with ſome nutmeg, beaten pepper and ſalt, an onion, a bunch of ſweet herbs, half a pint of mountain, and a gill of water, cover it cloſe, and let it ſimmer gently for a few minutes; then put in ſome lemon-juice, a few oyſters and their liquor, a blade or two of mace, and a little piece of butter rolled in flour. Cover it, and let it ſtew gently, ſhaking it pretty often. When it is enough take out the onion and ſweet herbs. Pour the ſauce over it, and let your garniſh be lemon.

How

How to broil SALMON.

FLOUR it, or inſtead of flouring it, rub it with yolks of eggs and crumbs of bread. Prepare a quick fire, broil it of a fine brown, lay it in your diſh. Bruiſe the body of a lobſter, cut the meat ſmall, and pour it into ſome melted butter. Make it hot, and pour it into baſons: or you may put it in your diſh. Garniſh with lemon and horſe-radiſh.

Cod,
Shrimp,
Whiting, and
Haddocks,
} are all broiled the ſame way.

To make OYSTER-SAUCE *for broiled* FISH.

PUT half a pint of oyſters with their liquor and two or three blades of mace into a ſauce-pan. Let them ſimmer till they are plump, then take them out, ſtrain the liquor to them, put them in the ſauce-pan again, with a glaſs of hot mountain, and a pound of butter rolled in flour. Shake the ſauce-pan frequently, and melt the butter.

You ſhould be very careful in waſhing your oyſters, and your ſauce ſhould never boil after it is finiſhed; for it makes the oyſters hard, and your ſauce look oily.

How to dreſs little FISH.

ROACH, ſmelts, and all ſorts of little fiſh ſhould be fryed dry and of a fine brown, with plain butter only. Garniſh with lemon.

Boil

Boiled ſalmon ſhould be the ſame, only with this difference, viz. garniſh with horſe-radiſh and lemon.

With all manner of boiled fiſh, put a great deal of horſe-radiſh and ſalt in the water, except ſalmon, trout, and mackrel; for it makes the ſalmon and trout hard, and draws the colour from them; and with mackrel put mint and ſalt, parſley and fennel, which muſt be chopt into the butter. Boil your fiſh well, but take care not to break them.

How to boil WEAVERS.

CLEAN and gut them, wipe them in a clean cloth, flour them, and boil them. Put melted butter in a cup.

How to boil MACKREL.

GUT them, waſh them clean, cut off the heads, ſplit them, pepper and ſalt them, flour them, and broil them of a light brown. For ſauce, plain butter.

How to boil a TURBOT.

LET it lay an hour or two in a pretty large quantity of ſalt and water. Put ſome water in your fiſh-kettle, with ſome vinegar, ſalt, and horſe-radiſh, lay the turbot on a fiſh-plate, and put it in the kettle. Let it not be over-done. When enough take the kettle off, ſet it before the fire, then lift up the fiſh-plate, and ſet it acroſs the kettle to drain. Then melt ſome freſh butter, bruiſe in the body of a lobſter, and cut the meat ſmall, then give it a little boil and pour it into

into baſons. Put your turbot in the diſh. Garniſh with lemon and horſe-radiſh, and pour ſome of the ſauce over it.

You may make ſtrong lobſter ſauce with anchovies, gravey, and wine; but melted butter with the lobſter is beſt.

Obſerve to put your turbot in the kettle when the water is cold, for if you put it in when the water boils it will fly and break.

How to bake TURBOT.

RUB a diſh all over pretty thick with butter, throw ſome beaten pepper, ſalt, half a nutmeg, and ſome minced parſley all over; pour a pint of mountain over it: cut off the tubot's head and tail, lay him in the diſh; then pour another pint of wine over it, and ſome ſalt, pepper, and parſley chopp'd. Lay here and there a piece of butter, put ſome flour over it and then ſome bread-crumbs. Bake it of a fine brown, then lay it in your diſh; ſtir the ſauce in your diſh all together, pour it into a ſauce-pan; ſhake in ſome flour; let it boil, and then ſtir in two large ſpoonfuls of catchup, and a piece of butter. Let it boil, and then pour it into baſons. Garniſh with lemon. If it is a ſmall turbot, a leſs quantity of wine will do. Lay it in a diſh, ſkin off all the fat, and pour the reſt over it. Let it ſtand till it is cold. Some people like it with vinegar.

To broil SALMON.

CUT them into thick ſlices, flour them, broil them, lay them in your diſh. Have plain melted butter in a cup, or pour it over them.

Baked

Baked SALMON.

CUT a piece in ſlices, butter the diſh that you intend to ſerve it on, put the ſlices in the diſh, take off the ſkin, and make the following force-meat. Take an equal quantity of the fleſh of a ſalmon, and the fleſh of an eel, beat it in a mortar, put to it ſome ſalt, beaten pepper, nutmeg, ſome muſhrooms, parſley, and a piece of butter. Beat all together, boil the crumb of a role in milk, beat up three or four eggs, ſtir it together till it is thick, let it cool, and then mix it together with the reſt: then mix the whole together with four raw eggs: lay this force-meat all over upon every ſlice, pour a ſmall quantity of melted butter over them, and a few bread-crumbs; lay a cruſt round the edge of the diſh, and ſtick oyſters round upon it. Bake it of a fine brown, and ſerve it up: pour the juice of a lemon, and ſome plain butter into the diſh.

How to broil HERRINGS.

CUT off their heads, gut them, clean them, dry them in a cloth, notch them acroſs with a knife, flour them, and broil them. Put them in a diſh, and pour plain melted butter over them, or in a cup.

How to fry HERRINGS.

SCALE and clean them, cut off their heads, fry them in butter, get ready ſome onions peeled and cut thin. Fry the onions of a light brown with the Herrings. Put your herrings in the diſh, and the onions round them. Have melted

melted butter and muſtard in a cup. A quick fire is beſt.

How to broil MACKREL *whole.*

CLEAN them, gut them, cut off their heads, pull out the row at the neck-end, boil it in a very little water, bruiſe it with a ſpoon, take the yolk of an egg, beat it up with a little nutmeg, ſome lemon peel cut fine, ſome thyme, boiled parſley chopped fine, ſalt and pepper, and ſome bread-crumbs: mix all together, and fill the mackrel with it; rub them with yolks of eggs, and ſtrew crumbs of bread over them and broil them. For ſauce take plain butter, with a little walnut pickle, or catchup.

WATER STOKEY.

GET ſome little plaiſe or flounders, waſh them, cut the fins off cloſe, put them into a ſtew-pan with a ſmall quantity of water, a bunch of parſley, and a little ſalt; when they are enough, ſend them to table in a ſoop-diſh, with the liquor to keep them hot. Some people have parſley roots boiled tender, and ſerve them up with ſlices of brown bread and butter.

How to ſtew EELS *with Broth.*

YOUR eels being cleanſed, put them into a ſauce-pan with a cruſt of bread and a blade or two of mace; juſt cover them with water, cover the ſauce-pan cloſe, let them ſtew gently; and when they are enough, diſh them up with the broth. Have plain melted butter in a cup. This broth is very good for weak and puny people.

How

How to dreſs a PIKE.

CLEAN it, gut it, turn the tail in the mouth, put it in a little diſh, cut three ſquare toaſts, fill the middle with them, flour it, and ſtick pieces of butter here and there, then flour it again and ſend it to the oven. Or do it in a tin oven before the fire, that you may baſte it when you pleaſe. When it is enough, lay it in your diſh. Have ready melted butter, with an anchovy diſſolved in it, and ſhrimps or oyſters. If there ſhould be any liquor in the diſh it was baked in, add it to the ſauce. Pour the ſauce into the diſh. Garniſh with lemon about the diſh, and with toaſt about the fiſh.

Some people chuſe a pudding in the belly of the pike, made thus: take two hard eggs, chopped fine, ſome grated bread, half a nutmeg grated, the liver and row chopped fine, and ſome lemon-peel cut fine, a raw egg, and a good piece of butter with anchovies and an eel; mix all together, roll it up, put it in the pike's belly, and then bake it. A haddock may be done in the ſame manner.

How to ſtew a PIKE.

TAKE a large pike, ſcale and clean it, ſeaſon it in the belly with a little mace and ſalt; ſkewer it round, put it into a deep ſtew-pan, with a pint of ſmall gravey, a pint of red wine, and two or three blades of mace; ſet it over a ſtove with a ſlow fire, and cover it up cloſe; when it is ſtewed enough, take part of the liquor, put to it two anchovies, a little lemon-peel ſhred fine, and thicken the ſauce with but-

ter

ter and flour; before you lay the pike on the diſh, turn it with the back upwards; take off the ſkin and ſerve it up. Garniſh the diſh with lemon and pickle.

How to broil HADDOCKS.

WHEN you have ſcaled, gutted, and waſhed them, take the guts out with the gills, without ripping open their bellies, and dry them in a clean cloth. If there be any liver or row take them out, but put them in again: rub them over with egg and bread-crumbs, or elſe with flour: lay them on the grid-iron, and turn them two or three times at firſt to prevent their ſticking; then let one ſide be quite done, and turn it: when both ſides are done, lay them in your diſh, and have plain butter in a cup.

How to fricaſey COD-SOUNDS.

CLEAN them, cut them into little pieces, let them boil in milk and water till they are tender, then drain them in a little cullender, put them into a ſauce-pan; ſeaſon with a little ſalt, ſome beaten mace, and grated nutmeg; put to them a ſufficient quantity of cream for ſauce, and a pretty large piece of butter rolled in flour; continue ſhaking your ſauce-pan till it is thick enough. Diſh it up, and garniſh with lemon.

How to dreſs SALMON *au Court Bouillon.*

AFTER having drawn and cleanſed your ſalmon, ſcore the ſides pretty deep, that it may take the reliſh of court bouillon the better. Lay it on a napkin, and ſeaſon it with ſalt, pepper,

per, cloves, nutmeg, onions, cives, parſley, ſliced lemon, bay-leaf, and baſil: work up the quantity of about a pound of butter with a little flour, and put it in the ſalmon's belly, then wrap the ſalmon in a napkin, bind it over with packthread, and lay it in a fiſh-kettle of a proper ſize; put to it a ſufficient quantity to boil it in of wine, water and vinegar, and ſet it over a quick fire: when it is enough take it off, and keep it ſimmering over a ſtove till you are ready to ſerve: then take up the ſalmon, unfold the napkin it is in, and lay another in the diſh in which you intend to ſerve it; place the ſalmon upon it. Garniſh with green parſley, and ſerve it for the firſt courſe. A proper ſauce for this is a Swiſs ſauce, made of anchovies, muſhrooms, capers, the liver of a cod bruiſed with flour, half a pint of Rheniſh wine, pepper, ſalt, and nutmeg, and one pint of melted butter mixed together.

How to dreſs FLAT-FISH.

TAKE great care in the boiling of them not to let them break; put a good deal of ſalt and horſe-radiſh in the water; drain your fiſh well, and cut the fins off. When you fry them, drain them in a cloth and flour them, and fry them of a light brown. If there be any water in your diſh with the boiled fiſh, take it out with a ſponge. A courſe cloth is the beſt thing to drain your fry'd fiſh on.

How to dreſs SALT-FISH.

LAY cld ling in water for about twelve hours, then twelve hours more on a board, and after that twelve hours more in water,

Then ſet it on the fire in cold water, and let it boil gently about twenty minutes. Boil ſome parſnips till they are tender, then ſcrape them; put them in a ſauce-pan, put ſome milk to them, ſtir them till they are thick, then ſtir in a pretty large piece of butter, and ſome ſalt. When they are done enough lay the fiſh on a plate by itſelf dry, and hard eggs and butter chopped in a baſon.

Sometimes a jole of ling or pole, as it is called, will take two hours ſimmering after twelve hours ſoaking.

N. B. Water-cod need only be boiled, and well ſkimmed. You may lay Scotch haddocks in water for a whole night; and they may be either boiled or broiled; but, if you broil them, they muſt be ſplit aſſunder. Garniſh with parſnips and hard eggs.

How to pitchcock EELS.

SLIT a large eel down the back, joint the bones, cut it in two or three pieces, then rub it with clarified butter, and ſtrew it with bread-crumbs, ſweet herbs, pepper, ſalt, and nutmeg; then broil it without turning round. Let your ſauce be plain butter.

How to fry EELS.

CLEAN them, cut them in pieces, ſeaſon them with ſalt and pepper, flour them, and fry them in butter. For ſauce, have plain butter melted, with lemon-juice. Before you put them in the diſh, let them be well drained from the fat.

How to broil EELS.

SKIN a large eel, and clean it, open the belly, cut it in three or four pieces; ſtrip the fleſh off from the tail-end, beat it in a mortar, ſeaſon it with pepper and ſalt, beaten mace, grated nutmeg; put to it ſome parſley and thyme, ſome lemon-peel, and ſome bread-crumbs; roll it in a piece of butter, then mix it again with the yolk of an egg, roll it up again and fill the two or three pieces of belly with it, cut up the ſkin of the eel, wrap the pieces in, and then ſew up the ſkin. Let it be well broiled; for ſauce have butter and anchovy, with ſome lemon-juice.

A MATELOT.

TAKE a large eel, ſkin it, and clean it, put it into a ſtew-pan; put to it a gill of water, an onion, ſome whole pepper, a bunch of ſweet herbs, a little ſalt, and a blade of mace. Cover it, and when it begins to ſimmer, put in a quarter of a pint of red wine, a ſpoonful of of muſhroom pickle, ſome muſhrooms, capers, and force-meat, and a little piece of butter rolled in flour; cover it, and let it ſtew till the eel is tender; then take it up, put it in your diſh, ſtrain your ſauce, give it a boil quick, and pour it over your fiſh. Garniſh with lemon.

How to force EELS *with white Sauce.*

HAVING ſkinned and cleaned your eel, pick off all the fleſh, and leave the bone whole to the head: cut the fleſh ſmall, and beat it in a mortar; then beat ſome bread-crumbs with the fiſh; put to it ſome beaten pepper and grated

grated nutmeg, a good deal of parſley chopped fine, an anchovy, and a few truffles boiled tender in a ſmall quantity of water; chop them fine, put them into the mortar, with the liquor and ſome muſhrooms. Beat all together, and mix in ſome cream; then take it out, and mix it together with your hand, lay it round the bone in the ſhape of an eel, on a buttered pan, drudge it with bread-crumbs, and bake it. When it is enough, lay it in your diſh with care, and have ready four ounces of freſh butter, and half a pint of cream; keep ſtirring it one way till it is thick, and then pour it over your eel. Garniſh your diſh with lemon.

How to roaſt Part of a freſh STURGEON

LAY a piece of freſh ſturgeon of eight pounds in water and ſalt ſix hours with its ſcales on; then faſten it on the ſpit, baſte it well with butter for ten or twelve minutes, then drudge it with flour, and put over it a little mace and pepper beat fine, ſome grated nutmeg, ſome ſalt, ſome ſweat herbs dried and powdered fine, and then ſome bread-crumbs; then keep baſting and drudging with crumbs of bread and what falls from it till it is enough. Have ready the following ſauce. Take a pint of broth, an onion, ſome lemon-peel, an anchovy, a bunch of ſweet herbs, cloves, mace, black and white whole pepper, and a little piece of horſe-radiſh; cover it cloſe, let it boil about fifteen minutes, then ſtrain it, put it in the ſauce-pan again, pour in half a pint of white wine, catchup and wall-nut pickle

of each two ſpoonfuls, the inſide of a crab or lobſter bruiſed fine, and ſome lemon-juice: boil them all together, and when your ſturgeon is enough, lay it in a diſh, and pour the ſauce over it. Garniſh with lemon and fryed bread.

How to boil a STURGEON.

HAVING cleaned your ſturgeon, take as much liquor as will juſt boil it. Put a pint of vinegar to two quarts of water, ſome lemon-peel, a ſtick of horſe-radiſh, a bay-leaf, ſome whole pepper, and ſome ſalt. Let your fiſh be boiled in this, and make your ſauce as follows. Melt almoſt a pound of butter, diſſolve an anchovy in it, a blade or two of mace; bruiſe the body of a crab in the butter, put in ſome catchup and lemon-juice, give it a boil, drain the fiſh, and put it in your diſh. Garniſh with ſliced lemon, fryed oyſters, and horſe-radiſh ſcraped. Put your ſauce in baſons or boats. You may fry it, ragoo it, or bake it in the ſame manner.

How to crimp COD *the Dutch Way.*

PUT a pound of ſalt to four quarts of pump-water, let it boil half an hour, ſkim it well, ſlice your cod, and when the water and ſalt has boiled half an hour, as above, put in your fiſh. Two or three minutes will boil them. You may have what ſauce you think proper.

To fricaſey SOALS *white.*

HAVING ſkinned and gutted them, cut off their heads, dry them in a cloth, then notch them, but don't cut them in pieces.

Take

Take the heads and put them into a ſauce-pan with a pint of water, an onion, a bunch of ſweet herbs, ſome ſalt, whole pepper, lemon-peel, two or three blades of mace, and a ſmall cruſt of bread. Cover it, and let it boil till it is reduced to half the quantity, then ſtrain it through a fine ſieve, put it in a ſtew-pan, put in the ſoals and half a pint of white wine, ſome muſhrooms cut ſmall, a little parſley chopped fine, and a piece of butter about the ſize of an egg rolled in flour, and one anchovy; grate in ſome nutmeg, ſet all together on the fire, and continue ſhaking it till the ſoals are enough. Garniſh your diſh with lemon.

How to fricaſey SOALS *brown.*

SKIN and clean your ſoals, notch them, boil the water as above directed; flour them, and fry them of a light brown in freſh butter. Beat the fleſh of a ſoal in a mortar, with a ſmall piece of bread ſoaked in cream, the yolks of two hard eggs, ſome melted butter, thyme, parſley, nutmeg, and an anchovy; mix all together with a little flour, and the yolks of a few eggs; roll it up into little balls and fry them; but take care not to fry them too much. Then lay your ſoals and the butter before the fire, pour all the fat out of the pan, and pour in the liquor which is boiled with the ſpice and herbs, ſtir it round, then put in half a pint of red wine, a few muſh-rooms, truffles, and morels, ſome catchup and lemon-juice. Stir all together and and let it boil, then ſtir in a bit of butter rolled in flour. Stir it round, and when your ſauce is of a proper thick-

neſs put in your fiſh and balls; diſh it up hot. Put in the balls, and pour the ſauce over it. Garniſh with lemon. A ſmall turbot, or any flat-fiſh may be dreſs'd in the ſame manner.

How to boil SOALS.

PUT them into the water when it boils, with ſalt, vinegar, blade of mace, and a little horſe-radiſh. Ten minutes will boil a very large ſoal. When they are enough take them up, and lay them in your diſh; ſtrain the liquor and thicken it with flour and butter. Pour the ſauce over, and garniſh it with horſe-radiſh ſcraped, and lemon. A little turbot may be dreſs'd in the ſame manner. Shrimps, prawns, or muſſels may be added to the ſauce.

Buttered LOBSTERS *or* CRABS.

TWO lobſters or crabs being boiled and cold, take all the meat out of them, mince it ſmall, and put it in a ſauce-pan; put to it a glaſs of white wine, and ſome grated nutmeg; then make it boiling hot. Have ready half a pound of freſh butter, melted with an anchovy, and the yolks of two or three eggs beat up and mixed with the butter; then mix crab, butter, and ſome bread-crumbs all together, and keep ſhaking the ſauce-pan round till it is quite hot. Have ready the large ſhell of the crab or lobſter, lay it in the middle of your diſh, pour ſome into the ſhell, and the reſt in little ſaucers round it, put in three large toaſts between the ſaucers and round the ſhell. Be careful not to let it boil much for

fear

ſear it ſhould turn to oil. This is a very pretty ſide-diſh at a ſecond courſe.

How to roaſt LOBSTERS.

FIRST boil them, then lay them before the fire, and baſte them with butter till they have a fine froth, then diſh them up. Have plain melted butter in a cup. This is a much better method than roaſting them, and is attended with leſs trouble.

To make an excellent Diſh of LOBSTERS.

GET three lobſters, boil the largeſt and froth it before the fire. Boil the other two, and butter them as directed on page 38, Heat the two body-ſhells hot, and fill them with the buttered lobſters. Lay the great lobſter in the middle, the ſhells on each ſide, and the two large claws of the middle lobſter at each end, and the four claw-pieces of the two lobſters broiled and laid at each end.

How to dreſs a CRAB.

TAKE out the meat, clean it from the ſkin, and put it in a ſtew-pan with half a pint of white wine; a little nutmeg, ſalt, and pepper, over a ſlow fire. Put in a few bread-crumbs, and a yolk of an egg beat with a ſpoonful of vinegar; ſhake the ſauce-pan round for about a minute, and ſerve it up on a plate.

How to make COLLOPS *of* OYSTERS.

LAY your oyſters in ſcollop-ſhells, put them on a grid-iron over a clear fire, let them ſtew till they are enough, have ready ſome bread-crumbs, fill your ſhells, ſet them before a good

a good fire, and baſte them with butter. Keep turning them that they may be of a fine brown all over alike. A tin oven is beſt to do them in before the fire.

Be careful in waſhing the oyſters after they are ſet.

Another Way.

FIRST ſtew your oyſters in a ſauce-pan, with a blade of mace, thickened with butter, fill the ſhells, and cover them with bread-crumbs. Brown them with a hot iron. I think this method far inferior to the preceeding.

How to ſtew MUSSELS.

TAKE care to waſh them very clean, put them in a ſtew-pan, cover them, and let them ſtew till the ſhells open, then pick them out of the ſhells, and look under the tongue to ſee if there be a crab; if there is, throw the muſſel away, it being unfit to eat. When they are all picked clean, put them in a ſauce-pan; to a quart of muſſels put half a pint of the liquor ſtrained through a ſieve, put in a blade or two of mace, and a piece of butter rolled in flour; let them ſtew, toaſt ſome bread brown, cut them ſquare, and lay them round the diſh.

Another Way.

CLEAN and ſtew them as before, to a quart of muſſels put in a pint of liquor, and four ounces of butter rolled in flour. When they are enough, have ſome bread-crumbs ready, and cover the bottom of your diſh thick, grate half a nutmeg over them, and pour the muſſels and the ſauce over the crumbs.

CHAP. IV.

OF BOILING.

General Directions for boiling MEAT.

ALL freſh meat ſhould be put into the water boiling hot, and ſalt meat when the water is cold, unleſs you think it is not corn'd quite enough, and in that caſe, putting it into the water when hot ſtrikes in the ſalt.

Chickens, lamb, and veal, are much whiter for being boiled in a clean linnen cloth, with a little milk in your water.

The time ſufficient for dreſſing different joints depends on the ſize of them: a leg of mutton of about ſeven or eight pounds, will take two hours boiling; a young fowl about half an hour; a middle ſized leg of lamb about an hour; a thick piece of beef of twelve or fourteen pounds, will take about two hours and an half after the water boils, if you put it in when the water is cold; and ſo in proportion to the thickneſs and weight of the piece. But all kinds of meat take ſomewhat more time in froſty weather.

How to boil a HAM.

ALWAYS let your ham boil gently, and the beſt way to know when it is enough, is to run a ſmall ſkewer in the thick part, which, if done, will go in eaſy, otherwiſe hard.

hard. You will likewiſe know by the ach-bone coming out eaſy.

How to boil a TONGUE.

A Salt tongue ſhould be put into the pot over night, but not ſuffered to boil till two or three hours before dinner, and then to continue boiling till dinner. If freſh out of the pickle, put it in when the water boils, and let it boil about two hours.

To boil RABBITS *with Sauſages.*

BOIL a couple of rabbits; when they are almoſt enough, put in a pound of ſauſages, and boil with them; when done enough, diſh the rabbits, placing a ſauſage here and there one, with ſome fry'd ſlices of bacon. For ſauce put muſtard and melted butter, beat up together in a cup, and ſerve them hot.

To boil a Leg of LAMB, *with the Loin fryed about it.*

WHEN your lamb is boiled, lay it in the diſh, and pour upon it a little parſley and butter, then lay your fry'd lamb round it, and cut ſome aſparagus to the bigneſs of peaſe. boil it green, and lay it round your lamb in ſpoonfuls. Garniſh with criſp'd parſley.

To boil Pickled PORK.

WASH it and ſcrape it clean; then put it in when the water is cold, and boil it till the rind is tender.

How

How to boil a TURKEY.

WHEN it is dreſs'd and drawn, truſs it, cut off the feet, and cut down the breaſt bone with a knife; then ſew up the ſkin again, ſtuff the breaſt with a white ſtuffing, made as follows,

Stuffing for a boiled TURKEY.

BOIL the ſweet bread of veal, ſhred it fine, with a little beef-ſuet, a handful of bread crumbs, a little lemon-peel, part of the liver, a ſpoonful or two of cream, with nutmeg, pepper, ſalt, and two eggs; mix all together, and ſtuff your turkey with part of the ſtuffing (the reſt may be boiled or fried to lay round it.) Drudge it with a little flour, tie it up in a cloth, and boil it with milk and water: if it be a young turkey an hour will boil it.

Sauce for a boiled TURKEY.

TAKE a little water, or mutton gravey, a blade of mace, an onion, a little piece of lemon, thyme, and an anchovy; boil all together, ſtrain them through a ſieve, add ſome melted butter to them, and lay ſome fried ſauſages round the diſh. Garniſh with lemon.

A Leg of LAMB *boiled, with Chickens round it.*

BOIL your lamb, pour parſley and butter over it; lay your chickens round the lamb; and pour a little white fricaſey-ſauce over the chickens. Garniſh your diſh with lemon and ſippets.

How

How to boil FOWLS *and* HOUSE-LAMB.

BOIL them in a pot by themſelves, in a large quantity of water, and ſkim it. They will be both whiter and ſweeter than if they were boiled in a cloth. Fifteen minutes will do a ſmall chicken, twenty minutes a large chicken. A large fowl will take half an hour, a ſmall gooſe or turkey an hour; a large turkey about an hour and an half.

Sauce for a boiled CHICKEN.

TAKE the neck, gizzards, and livers, boil them in water; when they are enough, ſtrain off the gravey, and put to it a ſpoonful of oyſter-pickle: take the livers, break them ſmall, mix a little gravey, and rub them through a hair ſieve with the back of a ſpoon; then put to it a ſpoonful of cream, a little lemon-peel grated; thicken it up with butter and flour. Let your ſauce be no thicker than cream, which pour upon your chickens. Garniſh with ſippets, muſhrooms, and ſlices of lemon.

Sauce for boiled DUCKS *or* RABBITS.

PEEL ſome onions and boil them in a great deal of water; change your water, then let them boil about two hours, take them up and put them in a cullender to drain, then rub them through the cullender; put them into a ſauce-pan, ſhake ſome flour over them, put in a little milk or cream, and a piece of butter; ſet them on the fire, and when the butter is all melted they are enough.

A quick

A quick Way to make Sauce for boiled DUCKS *or* RABBITS.

PEEL your onions, cut them in thin ſlices, put them in milk and water, and when it boils they will be done in twenty minutes; then put them in a cullender to drain; chop them and put them into a ſauce-pan; ſhake in ſome flour with a little cream or milk, and a piece of butter. Stir all together over the fire till the butter is melted, and it will be exceeding good. This ſauce is alſo very good with roaſt mutton.

How to boil PIDGEONS.

STUFF your pidgeons with ſweet herbs, chopped bacon, grated bread, butter, ſpice, and the yolk of an egg; then boil them in ſtrong broth, butter, and vinegar, mace, ſalt and nutmeg: ſet parſley, minced barberries, pnd drawn butter; lay your pidgeons in the diſh, pour the lear all over them. Garniſh with ſliced lemon and barberries.

To dreſs GREENS, ROOTS, *&c.*

SOME cookery books are half filled with inſtructions how to dreſs greens, roots, *&c.* but to no manner of purpoſe. Only the following rules need to be obſerved. Boil greens in any thing that is clean, in pump-water with ſalt.

To make them keep their colour after they are boiled, dip them in cold water. It is an eaſy matter to know when any kind of roots are done by their being tender.

All

All manner of vegetables are boiled in the ſame manner.

CHAP. V.

General Directions for ROASTING.

YOU muſt take care to manage the fire according to what you have got to dreſs. If you are to roaſt any thing very ſmall or thin, take care to have a pretty little briſk fire that it may be done quick and nice; if a large joint, let a good fire be laid to cake. Take care to keep it clear at the bottom, and when your meat is about half done ſtir up a good briſk fire, and move the dripping-pan and ſpit a little way from it. You muſt always obſerve to make allowance for the goodneſs or badneſs of the fire.

To roaſt MUTTON *and* LAMB.

ALL mutton, except the ſaddle and the chine, muſt be roaſted before a quick clear fire, without paper; when you lay it down baſte it; and drudge it with ſome flour a little before you take it up. Some people ſkin a loin of mutton, and roaſt it brown without paper. In that do as you think proper; but from a breaſt the ſkin ſhould always be taken off.

A leg of mutton of about ſix pounds will take an hour and three quarters at a quick fire, nine pounds two hours, twelve pounds two hours and

and an half; a large ſaddle of mutton two hours, a breaſt half an hour; a ſhoulder of mutton rather leſs time than a leg.

To roaſt BEEF.

PAPER it well, and baſte it often all the while it is roaſting, and throw ſome ſalt upon it. Take care not to ſalt your meat before you lay it to the fire, becauſe it draws the gravey out. When it is enough, take it up, and garniſh with horſe-radiſh.

If you intend to keep the meat ſome days before you dreſs it, dry it with a clean cloth, then flour it, and hang it where the air can get to it.

A piece of beef of about ten pounds will take two hours at a good fire, twenty pounds weight four hours, if a thick piece; but if it is a thin piece of twenty pounds weight, three hours and an half will do it; and ſo in proportion: in froſty weather it will require more time.

To roaſt PORK.

WHEN you roaſt a loin, cut the ſkin a-croſs with a ſharp pen-knife, to make the crackling eat the finer. The chine muſt not be cut. The beſt way to roaſt a leg is firſt to ſkin it; baſte it with butter; then take ſome ſage, ſhred it fine, a little ſalt and pepper, ſome nutmeg, and ſome bread-crumbs; continue to throw theſe over it all the time it is roaſting, then have a little drawn gravey to put in the diſh

diſh with the crumbs that drop from it. Some People chooſe to have the knukle ſtuffed with onion, ſtewed ſage, and apple. This is called a mock-gooſe. The ſpring of pork, if very young, roaſted pig-faſhion, eats very well, but if old, it is better boiled. The ſpare-rib ſhould be baſted with a ſmall quantity of butter, a very little flour, and ſome ſage ſhred ſmall. For ſauce have apple-ſauce. An excellent way to dreſs pork-griſkins is to roaſt them, baſte them with butter and crumbs of bread, ſage, ſalt, and pepper. Very few people eat any thing but muſtard with all theſe, but the beſt approved ſauce for a leg of pork is red wine, gravey, and muſtard. N. B. Pork muſt be well done. To every pound allow a quarter of an hour; a joint of twelve pounds weight three hours; and ſo on; but if it be a thin piece of that weight, a leſs time will do it.

How to roaſt VEAL.

IF a fillet or loin of veal, take care to paper the fat, to prevent loſing it. Lay it at ſome diſtance from the fire till it is ſoaked, and then nearer. When you lay it down baſte it well with butter, and when it is near done, baſte it again, and drudge it with flour. You muſt roaſt the breaſt with the caul on till it is near enough, and ſkewer the ſweet-bread on the back-ſide of it. When it is nigh enough, take off the caul, baſte it and drudge it. Veal ſhould always be roaſted of a fine brown. Veal and pork require much the ſame time to roaſt: the fat of a loin

or fillet of veal ſhould always be paper'd. Veal ſhould be well baſted.

To roaſt a PIG.

LET your fire be clear at each end, or hang a flat iron in the middle of the grate. Take a little ſage ſhred ſmall, a piece of butter about half as big as an egg, and a little pepper and ſalt; then put them into the pig, and ſew it up. Some people flour the pig till the eyes drop out, but it is much better not to flour it at all. Set baſons in the dripping-pan to preſerve all the gravey that comes out of it. When it is enough, ſtir the fire up briſk; take a coarſe cloth and rub the pig all over till the crackling is quite criſp, and then take it up. Put it in your diſh, cut off the head, and cut the pig aſſunder, then draw out the ſpit; cut off the ears and lay at each end, and cut the under-jaw in two and lay on each ſide: put the gravey you ſaved into ſome melted butter, boil it, pour it into the diſh with the brains bruiſed fine, and the gravey mixed all together: then ſerve it up.

Some people rub the pig with a buttered cloth, but it anſwers the purpoſe much better without the butter.

Bread Sauce for a PIG.

TO a pint of water, put in a large piece of crumb of bread, ſome whole pepper and a blade of mace; let it boil about ſix or ſeven minutes, and then pour the water off: take the ſpice out, and beat up the bread with a pretty large piece of butter. If you chooſe it you may

add a glaſs of wine, a few currants, and ſome ſugar.

Another Sauce for a PIG.

PUT half a pint of good beef-gravey to the gravey that comes out of the pig, put to it a bit of butter rolled in flour, and about two ſpoonfulls of catchup; boil them all together; then bruiſe the brains fine with two eggs boiled hard and chopped. Put all theſe together with the ſage in the pig, and pour into your diſh. This is an excellent ſauce.

The Hind-Quarter of a PIG *roaſted Lamb-Faſhion.*

TAKE off the ſkin from a hind-quarter of a large pig, roaſt it, and it will have the reliſh of lamb. You may eat it with a ſallad, or mint-ſauce. It will take an hour to roaſt it.

To roaſt a PIGEON.

TAKE a piece of butter about half as large as an egg, ſome parſley ſhred fine, and a little ſalt and pepper, and the livers chopped fine: tie a ſtring round the rump and legs, and faſten the other end to the top of the chimney-piece. Baſte them with butter, and when they are done enough, put them in the diſh. Some people put them on a very little ſpit, and tie both ends.

To roaſt TURKIES, GEESE, *&c.*

FOWLS of all kinds muſt be ſinged with a piece of white paper, baſted with butter, and drudged with a little flour; and when they are near enough, baſte them again, and drudge them

them with flour. A goose or a turkey of a middling size will take about an hour's roasting, but if very large, an hour and an half.

To roast SNIPES *and* WOODCOCKS.

PUT them on a small spit, toast a slice of bread brown, and lay it in the dish under the birds; baste them with butter, and let the trail drop on the toast. When they are enough, put the toast in a dish, and the woodcocks on it, and have about a gill of gravey: pour it into a dish and set it on a chafing-dish a few minutes; then send it to table. You may garnish them with brown crumbs.

N. B. Woodcocks and snipes should never have any thing taken out of them.

To roast a HARE.

CASE your hare, and make the following pudding; take four ounces of suet, and as much bread-crumbs, a little parsley and thyme shred; an anchovy shred small, some nutmeg, pepper and salt, lemon-peel, and two eggs. Mix all this together, and put in the hare. Sew up the belly, spit it, and lay it before the fire. Put half a pound of butter and two quarts of milk into the dripping-pan; continue basting it with butter and milk all the time it is roasting. Some people mix the liver in the pudding. Serve it up with three sauces, viz. gravey, butter, and currant-jelly.

To roaſt MUTTON *to eat like* VENISON.

HANG up the haunch of mutton for about a fortnight, dreſs it juſt as you would do real veniſon; and be careful not to over-roaſt it. Leſs than two hours will do it.

To roaſt VENISON.

SPIT your haunch of veniſon, butter three or four ſheets of white paper, and roll about your veniſon, then tie your paper on with a ſtring, and keep baſting it all the time it is roaſting. A haunch of buck-veniſon of a middling ſize will take three hours roaſting, a neck and ſhoulder an hour and an half. When it is enough, take off the paper, and drudge it with a little flour; but you muſt be very quick, leſt the fat ſhould melt. No ſauce muſt be put in the diſh, but that which comes out of the meat, but provide ſome good gravey in a ſauce-boat or baſon, and ſweet ſauce in another baſon.

N. B. Some people let their veniſon be firſt butter'd and paper'd, then covered with paſte, and tied over with paper and packthread; which certainly is the beſt method.

Sauces for VENISON.

TAKE currant-jelly warmed, or half a pint of red wine with four ounces of ſugar, ſimmered five or ſix minutes over a clear fire: or, you may take half a pint of vinegar, and four ounces of ſugar ſimmered till it is a kind of a ſyrup.

How

How to roaſt a TONGUE

FIRST parboil, then roaſt it, ſtick ten or twelve cloves about it. Baſte it with butter, and have gravey and ſweet ſauce.

How to roaſt an UDDER.

AN udder ſhould be roaſted in the ſame manner as the tongue next above.

How to roaſt RABBITS.

BASTE them with butter, and drudge them with flour: about twenty-five minutes will do them. Boil the liver with a little bunch of parſley, and then chop them together very fine: melt ſome butter, and put half the liver and parſley into it. Pour it into the diſh, and make uſe of the other half of the liver, as garniſh.

To roaſt FOWLS.

THREE quarters of an hour will roaſt a large fowl; half an hour a middling one, and twenty minutes will roaſt a ſmall chicken.

To roaſt Tame DUCKS.

THE ſame rules are to be obſerved in roaſting ducks as in roaſting fowls.

To roaſt Wild DUCKS.

WILD ducks require about twenty-five minutes.

To roaſt WIDGEONS.

They will take about twenty minutes.

To roaſt PARTRIDGES.

They will take twenty minutes.

To roaſt WOODCOCKS *and* PIDGEONS.

They will alſo require twenty-five minutes.

To roaſt LARKS.

They will take ten minutes.

To roaſt a TEAL.

A teal will require about ten minutes.

A Remark concerning POULTRY.

WHEN you lay your poultry down to roaſt, take care that the fire be quick and clean; otherwiſe they will neither look ſo well or eat ſo ſweet.

To roaſt HOUSE-LAMB.

IF a leg, it will take about three quarters of an hour; a breaſt, neck, or ſhoulder, about the ſame time; if very ſmall, half an hour will do. A large fore-quarter will take an hour and an half; a ſmall one about an hour. The out-ſide muſt be papered. Baſte it with good butter. Let your fire be very quick.

Sauce for a roaſted TURKEY

PUT good gravey in the diſh, and onion-ſauce, or bread-ſauce in a baſon.

Sauce for a roaſted GOOSE.

PUT ſome gravey in a baſon by itſelf, and ſome apple-ſauce in another.

Sauce for DUCKS.

GRAVEY in the diſh, and, if you like it, onion in a cup.

Sauce

Sauce for roaſted FOWLS.

PUT good gravey in the diſh, and either egg-ſauce, or bread-ſauce in a baſon.

Sauce for PARTRIDGES *and* PHEASANTS.

GRAVEY in the diſh, and bread-ſauce in a cup.

Sauce for LARKS.

MELT ſome butter in a ſauce-pan, rub a pretty large piece of crumb of bread between a cloth till it is in ſmall crumbs, put them in your ſauce-pan, ſtir them till they are brown, then put them in a ſieve to drain, and lay them round the larks.

Concerning GEESE *and Tame* DUCKS.

PROVIDE ſome ſage ſhred fine, and a little ſalt and pepper, and put it into the belly of geeſe and ducks. Wild ducks may be done in the ſame manner if people like it.

How to melt BUTTER.

TAKE a ſauce-pan, put a ſpoonful of cold water into it, and a little duſt of flour; then cut your butter to pieces, and put it in; keep ſhaking it to prevent its oiling; when it is all melted, let it boil, and it will be very fine and ſmooth.

How to broil STEAKS.

TAKE care to have a clear good fire, put your grid-iron on it: take ſome coals out of the fire, and put into a chafing-diſh; put a diſh on the chafing-diſh to receive the ſteaks as they are done: procure ſome rump-ſteaks of

about half an inch thick; throw ſome ſalt and pepper on them, put them on the grid-iron. Some cookery books advance a great deal of non-ſenſe about dreſſing a beef-ſteak, but the principal thing to be obſerved is to be careful to turn them as quick as you can.

How to make GRAVEY *in haſte.*

BURN a little lump of fine ſugar in a copper ladle, then boil it up with a pint of broth.

How to burn BUTTER *to thicken Sauce.*

PUT a little butter on the fire, and when it is melted, ſtir in ſome flour, and keep ſtirring it till it is thick and of a fine gold-colour. Set it by and keep it for uſe. Some cooks uſe a little piece of this to thicken and brown their ſauce.

CHAP. VI.

OF MADE-DISHES.

SCOTH-COLLOPS.

CUT ſome veal in thin ſlices, fry them in butter till they are brown, then take them out of the pan, and put ſome flour in the bottom of your ſtew-pan; then put in ſome gravey, ſhallot, pepper and ſalt, and juice of lemon. Strain it in a clean ſtew-pan, and add to it ſome pickled muſhrooms, morels, and ſome force-meat,

meat. Put your collops in a diſh, and pour this ragoo over them. Garniſh them with raſhers of bacon.

White Scotch-Collops.

FRY them till they are done enough, but not till they are brown. Toſs them up with half a pint of cream, and ſuch a ragoo as above.

Brown Fricasey.

BROWN fricaſey muſt be done in the ſame manner as the brown Scotch-collops (ſee above) with this difference only that the brown fricaſey muſt be ſtewed tender in the ragoo. This may be made of rabbits, chickens, &c. &c.

A White Fricaſey of Chickens *or* Lamb, &c.

TAKE chickens, lamb, veal, or what you like, and put into a ſtew-pan, with a bit of butter, and onion ſtuck with cloves, a faggot of ſweet herbs, a little water, and a glaſs of rheniſh wine. Let it ſtew till the liquor is half waſted, and then prepare a leaſing made as follows, viz. Take half a pint of cream, two yolks of eggs, half a lemon, a little nutmeg, pepper and ſalt. Toſs this up with your fricaſey, with a bit of butter rolled in flour and nutmeg.

If you like it, you may put in muſhrooms, ſweet-bread, artichoke bottoms, or hard eggs.

How to Fricaſey Tripe.

CUT a piece of double tripe into ſlices, put them into your ſtew-pan, and throw ſome ſalt over them; then put in ſome lemon-peel, a bunch of ſweet herbs, ſome anchovy pickle, an onion,

onion, and a bay-leaf: put all theſe to the tripe, and let them ſtew till the tripe is tender; then take out the tripe, ſhred a ſpoonful of capers, and put to them a glaſs of mountain: let it boil a little time, then put in your tripe; beat the yolks of three or four eggs; put into your eggs a little nutmeg, mace, two cloves, ſome parſley ſhred fine, a piece of butter rolled in flour, and a gill of cream: mix all theſe together, put them into your ſtew-pan, ſtir them one way all the while, and when it is ſmooth and of a proper thickneſs, diſh it up. Garniſh with lemon.

N. B. All ſauces that have eggs or cream in them, muſt be kept ſtirring one way all the time they are on the fire, or they will turn to curds.

How to Stew TRIPE.

CUT your tripe in pieces of about three or four inches long; put ſome water in the ſauce-pan, ſet it on the fire, put in two or three onions cut in ſlices, ſome ſalt, pepper-corns, parſley, and a blade of mace. When it boils, put in your tripe. About ten minutes will do it. Send it to table with the liquor in the diſh, and the onions, parſley, &c. Have butter and muſtard in a cup, and diſh it up. You may, if you like it, put a bunch of ſweet herbs, and a piece of lemon-peel into the water.

How to fry TRIPE.

CUT it into pieces as you do for ſtewing, dip them in the yolk of an egg, and a few crumbs of bread, fry them of a fine brown then take them out of the pan, and lay them on a diſh to drain.

drain. Send them to table with butter and muſtard in a cup.

How to ragoo HOG'S-EARS.

IF they are ſouſed take them out of the pickle, if not boil them till they are tender, then cut them into long thin pieces. Put them in the ſtew-pan with a glaſs of wine, half a pint of gravey, a large quantity of muſtard, a piece of butter rolled in flour, and ſome pepper and ſalt, ſtir all together till it is of a proper thickneſs, and then the ſeet muſt be egg'd, crumb'd, and fry'd to garniſh the ears.

A Fricaſey of LAMB-STONES *and* SWEET-BREAD.

GET ready ſome lamb-ſtones blanch'd, parboiled and ſliced, and flour two or three ſweet-breads and cut them aſunder if thick; put to them the yolks of five or ſix hard eggs whole, ſome Piſtaco nut-kernels, and ſome oyſters. Fry them all together of a fine brown, then pour out all the butter and add a pint of drawn gravey, the lamb-ſtones, ſome aſparagus-tops, grated nutmeg, ſalt, and pepper, a glaſs of white wine, and two ſhallots ſhred ſmall. Let them ſtew all together about ten minutes, then add the yolks of five or ſix eggs beat fine, with a little white wine and beated mace. Stir all together till it is of a fine thickneſs, and then diſh it up. Garniſh your diſh with lemon.

How to haſh a CALF'S HEAD.

BOIL your calf's head till it is almoſt enough, then take one half of it and cut the meat clean from the bone. Lay it before a good

a good fire in a little deep diſh, and cut it and hack it a-croſs with a knife: grate ſome nutmeg over it, then put on it ſome ſalt, pepper, ſweet herbs, lemon-peel chopp'd fine, and ſome bread-crumbs. Baſte it with butter, and after a little while baſte it again, and pour the yolks of two eggs over it: turn the diſh often that the whole may be of an equal colour. Cut the tongue and the other half of the head into thin little pieces, and ſet a pint of drawn gravey on the fire in a ſauce-pan, with one onion, a bunch of herbs, ſalt, pepper, a glaſs of red wine, and a ſhallot or two; boil them all together a few minutes, then ſtrain them, and put them into a ſtew-pan with the haſh. Flour the meat before you put it in, and put two ſpoonfuls of catchup, ſome muſhrooms, and about a ſoonful of the pickle, and a few morels and truffles; ſtir them together a few minutes, then beat up about half the brains and ſtir them into the ſtew-pan, with a bit of butter rolled in flour. Beat up the other half of the brains with a little lemon peel cut fine, beaten mace, grated nutmeg, thyme ſhred ſmall, parſly, the yolk of an egg, and have ſome dripping boiling in a ſtew-pan; then fry the brains in ſmall cakes about the ſize of a crown-piece. Fry about fifteen or twenty oyſters dipped in the yolk of egg; toaſt ſome ſlices of bacon, fry ſome force-meat balls. Pour your haſh into a diſh, then put in the toaſted half of the head; lay the force-meat balls over the haſh, and garniſh with lemon, fryed oyſters, fryed brains, and the ſlices of bacon.

How to haſh a CALF'S HEAD *White.*

IT muſt be done in the ſame manner as the above; only inſtead of gravey, let it be white broth; and when it is ready to diſh, toſs it up with three yolks of eggs, half a pint of cream, and the juice of a lemon.

How to bake a CALF'S HEAD.

PICK the head and waſh it clean, take an earthen diſh of a proper ſize and rub a piece of butter all over it, then lay ſome long iron ſcewers over the top of the diſh, and lay the head on them; ſcewer the meat up in the middle to prevent it's lying in the diſh, then take ſome ſweet-herbs ſhred ſmall and put over it, alſo ſome grated nutmeg, bread crumbs, and lemon-peel cut fine; then drudge ſome flour over it; after that ſtick pieces of butter all over the head, and in the eyes, and then flour it again: bake it of a fine brown. Put into the diſh, a piece of beef cut ſmall, an onion, a bunch of ſweet herbs, a blade of mace, ſome whole pepper, two cloves, a pint of water, and boil the brains with the ſage. When the head is done enough, lay it on a diſh, and ſet it before the fire to keep it warm; then ſtir what is in the earthen diſh alltogether, and boil it in a ſauce-pan; then ſtrain it off, and put it again into the ſauce-pan; add the ſage and brains chopped fine, and ſome butter rolled in flour, a glaſs of red wine, a ſpoonful of catchup, boil them together, pour it into the diſh, and then ſend it to table. Bake the tongue in the head and don't cut it out when you ſend it to table.

How

How to bake a SHEEP'S HEAD.

THERE are ſeveral different ways, but I think it makes the beſt diſh when done in the ſame manner as the calf's head.

How to dreſs a LAMB'S HEAD.

LET the head and pluck boil till they are tender, then take them up again; cut the head croſs-ways with a knife, grate ſome nutmeg over it, and lay it in a diſh before a good fire; then grate ſome bread-crumbs over it; put on it ſome ſweet herbs rubbed, ſome lemon-peel chopped fine, ſome ſalt and pepper, and then baſte it with butter; dredge it with a little flour, and when it is almoſt enough, baſte it and dredge it again. Then take the lights, half the liver, the tongue, and the heart, chop them ſmall, pour flour over them; then put to them about a gill of gravey or water; a piece of butter rolled in flour, ſome ſalt and pepper, and what falls from the head into the diſh; let them ſimmer together a few minutes, and add about half a ſpoonful of vinegar, pour it into your diſh, lay the head in the middle on the minced meat. Some broiled ſlices of bacon, and the other half of the liver cut thin, ſhould be laid round the head. Fry the brains with parſley and ſippets to garniſh your diſh.

How to ragoo a BREAST *of* VEAL.

BONE the veal, and turn it round, then fry it of a good colour, put it in a deep ſtew-pan, with all manner of kitchin-herbs, ſpice, lemon, pepper, ſalt, half a pint of white wine, and

and a pint of broth or water; ſtew it down tender, and of the liquor it is ſtewed in you muſt make your ragoo. Add muſhrooms and ſweetbreads. Garniſh with petie patties and ſlices of lemon.

A Hodge-Podge of a Breaſt of VEAL.

CUT the briſcuit of a breaſt of veal into little pieces, then cut every bone a-ſunder, then flour it and put ſix or ſeven ounces of butter into a ſtew-pan; when it is hot put the veal in, and fry it of a light brown; have ready a tea-kettle of boiling water, pour it into the ſtew-pan till it is almoſt full, then put in a lettuce whole, and a pint of green peas, two or three blades of mace, ſome whole pepper tied in a muſlin rag, an onion ſtuck with cloves, a bunch of ſweet herbs, and ſome ſalt. Cover it cloſe, and let it ſtew about an hour. Take out the ſpice, ſweet herbs, and the onion, and then pour it into the diſh. If you have not got any peas, ſcoop out the pulp of three or four cucumbers, and cut it into little pieces, having firſt pared them; take alſo the white part of three or four heads of celery cut ſmall; and when you have no lettuces, take the hearts of ſavoys, or take young ſprouts that grow on old cabbage-ſtalks. But take care not to put your greens in too ſoon, becauſe they will be boiled to maſh.

A polite Way to roaſt a TURKEY.

WITH a ſharp knife cut it down the back, then bone it, and make your force-meat in the following manner: take a pound

pound of veal, half a pound of ſewet cut and beat fine, a pound of grated bread, two cloves, ſome beaten mace, ſome lemon peal, the yolks of two eggs, half a nutmeg grated, and ſome pepper and ſalt: mix all together, and fill up the places where the bones came out, and fill the body, that it may appear juſt as it did before, then ſew up the back and roaſt it. You may have oyſter-ſauce, or what you pleaſe; put gravey in the diſh, and garniſh with lemon. Obſerve the pinions muſt be left on.

To ſtew a Knuckle of VEAL.

PUT it in a ſmall ſoop-pot with three quarts of water, and put into the water ſome onions, thyme, parſley, cellery, a ſlice of ham, and ſome pepper-corns. When theſe herbs are ſtewed tender take them out, ſtrain the broth into another pot, and put the veal to it; add a quarter of a pound of Indian rice. When this is tender, ſeaſon the broth to your palate, and ſerve all up in a terrince or ſoop-diſh. The herbs are made no uſe of.

How to collar a Breaſt of VEAL.

TAKE a breaſt of veal, and with a ſharp kniſe nicely take out the bones; but be careful not to cut the meat through; pick all the fat and meat off the bones, then take ſome nutmeg and grate it over the inſide of the veal, alſo a little pepper and ſalt and ſome beaten mace, a few ſweet herbs ſhred ſmall, ſome lemon-peel cut ſmall, ſome blanched parſley, bread-crumbs, and the bits of fat that were picked off the bones;

bones, ſome yolks of hard eggs, and ſome blanched almonds; roll it up tight, and put a ſcewer in to hold it together; tie ſome packthread over it to hold it together, ſpit it, roll the caul round it to keep it together, then roaſt it. About an hour and twenty minutes will roaſt it. After it has been about an hour at the fire, drudge it and baſte it with butter, and let it be done of a fine brown. Make the ſauce thus, take about half a pound of gravey-beef, cut it and hack it all over, flour it, fry it brown, and then pour ſome boiling water into your ſtew-pan; ſtir it well together, and then fill your pan about two thirds full of water; put in a bunch of ſweet-herbs, an onion, four cloves, three blades of mace, ſome whole pepper, and veal-bones; thicken it with brown butter and flour. Cover it, and let it ſtew till it is quite rich; then ſtrain it, and boil it up again with morels, truffels, muſhrooms, catchup, ſalt, and artichoke-bottoms, if you have any: then take the packthread off, and ſet the veal upright in the diſh; cut the ſweet-bread in quarters, broil it of a fine brown, and fry ſome force-meat balls, lay theſe round the diſh, and pour the ſauce in. Garniſh with lemon.

How to callar a BREAST *of* MUTTON.

COLLAR a breaſt of mutton, in the ſame maner as you do a breaſt of veal, but you muſt put chop'd capers, gerkins and ſhallots in the ſauce. You muſt alſo take the ſkin off.

A BREAST *of* MUTTON *another way.*

COLLAR it as above directed, roaſt it, baſte it with red port, and afterwards with butter; prepare a little gravey, and having ſet

the mutton upright in the diſh, pour the gravey in, and have ſweet veniſon ſauce. Send it to table without any garniſh. Some people put a quart of milk, and four ounces of butter in the dripping-pan to baſte it with. and prefer it to the red wine.

To dreſs the Inſide of a SURLOIN *of* BEEF.

A Surloin of beef may be dreſs'd the ſame way, and is a very good diſh.

To force the Inſide of a SURLOIN *of* BEEF.

WHEN the meat is drawn ready for diſh turn it on its back in the diſh it is to go to table in, then take out the inſide and mince it, put it in a ſtew-pan with chopt pickels of all ſorts, ſhallots, gravey and red wine, pepper and ſalt. Be careful not to let it boil, becauſe it makes it hard and greaſy. Throw this in when you cut it out and ſend it to table.

To force the Inſide of a RUMP *of* BEEF.

THE inſide of a rump of beef may be done the ſame way, but you muſt lift up the outſide ſkin, take out the middle of the meat, and do as directed in the receipt above; then put it in the place you took it from, and ſcewer it down.

To force a LEG *of* LAMB.

TAKE all the meat carfully out with a ſharp knife, leaving the ſkin whole and the fat on it; then make the lean into force-meat as follows. To about two pounds of meat, put three pounds of beef ſewet cut and beat fine; then mix it with ſome grated bread, a blade of mace dry'd

dry'd and beat fine, ſix or eight cloves, ſome lemon-peel cut fine, a little nutmeg grated, ſome ſalt, pepper, thyme, parſly, and four eggs; mix all together, put it into the ſkin, and ſew it up in the ſame ſhape it was before, as near as you can; then roaſt it, baſte it with butter: cut the loin of lamb into ſteaks and fry them; put the leg in the diſh, and the loin round it. Pour a pint of good gravey into the diſh and ſend it to table.

How to boil a LEG *of* LAMB.

BOIL the leg of lamb, which will take about an hour; cut the loin in ſteaks, dip them into bread-crumbs and egg, fry them, boil ſome ſpinach, and lay in the diſh, put the leg in the middle and the loin round it. Have butter in a cup, and garniſh with an orange ſliced.

To boil a RUMP *of* BEEF *in the French Taſte.*

BOIL it about half an hour, then take it up, lay it in a large diſh, cut about three gaſhes in it, and rub each gaſh with ſalt and pepper, then pour into the diſh a pint of hot water and a pint of red port, three or four onions cut ſmall, the hearts of ſeveral lettuces cut ſmall, and a pretty large piece of butter rolled in flour: lay the bony part of the meat upwards, cover it and let it ſtew about two hours over a ſlow fire or a chafing diſh. When the beef is enough lay it in the diſh, and pour the ſauce over it.

BEEF ESCARLOT.

TAKE a flank of beef, then take two ounces of bay ſalt, half a pound of coarſe ſugar, and a pound of common ſalt, mix all to-

gether and rub the beef, then lay it in an earthen pan, and turn it every day. Let it lie ten or twelve days in the pickle, then boil it. If you ſerve it hot, you may ſend with it peas-pudding or cabbage, but it has a finer reliſh cold.

To fry Beef-Steaks.

BEAT ſome rump-ſteaks with a roller, fry them in freſh butter, and then pour away the butter you fry'd them in; while they are frying cut an onion in ſmall pieces, ſome parſley ſhred ſmall, ſome thyme, grated nutmeg, ſalt, and pepper; roll all theſe together in a piece of butter, and after that in ſome flour; put this into the ſtew pan, and ſhake all together. When the ſauce is of a fine thickneſs, and the ſteaks are tender, diſh it up.

Take care the ſteaks don't boil with the ſauce.

To force a Tongue.

TAKE a tongue, boil it till it is tender; ſet it by till it is cold, and then cutting a hole at the root-end of it, take ſome of the meat out, chop it with about the ſame quantity of beef-ſewet, ſome pippins, ſome ſalt and pepper, ſome mace beat, ſome nutmeg, ſweet herbs, and the yolks of two eggs; chop all together, ſtuff the root-end of the tongue, and cover it with a buttered paper or a caul, roaſt it, baſte it with butter, and diſh it up. Let your ſauce be gravey, melted butter and lemon-juice; boil it up, pour it into the diſh, and ſerve it up.

To ſtew NEATS TONGUES *whole.*

STEW two tongues in a little water for about two hours, then take them out, peel them, put them in again with half a pint of wine, a pint of ſtrong gravey, a bunch of ſweet herbs, ſome ſalt, mace, cloves, and whole pepper tied in a muſling rag, ſome capers chopped, carrots and turnips ſliced, and a bit of butter rolled in flour; ſtew them together over a ſlow fire for about two hours, then take out the ſweet herbs and ſpice, and ſend it to table. Some cooks leave out the carrots and turnips, and others boil them ſeparate, and then lay them in the diſh.

To fricaſey OX PALATES.

PUT them in cold water, boil them gently till they are very tender, then blanch them and ſcrape them clean; prepare ſome butter in a ſtew-pan, and when hot put the palates in; fry them brown on both ſides, then pour out the fat, and put to them for ſauce ſome gravey, an anchovy, ſome nutmeg, a bit of butter rolled in flour, and ſome lemon-juice; let it ſimmer about fifteen minutes, then diſh it up. Garniſh with lemon.

A Leg of MUTTON à la Royale.

GET a leg of mutton, take off all the fat, ſkin, and ſhank bone, lard it with bacon, ſeaſon it with ſalt and pepper; put to it about three pounds of beef or leg of veal, lard it; have ready ſome butter boiling, flour your meat, and give it a colour in the butter, then take the meat out and put it into a pot, with ſome parſley, a

bunch of ſweet herbs, an onion ſtuck with cloves, two or three blades of mace; ſome whole pepper, and three quarts of broth; cover it, let it boil gently for near two hours; while it is boiling, ſplit a ſweetbread, cut it into four, and broil it, then take ſome truffles and morels ſtewed in a gill of gravey, a glaſs of red port, ſome muſhrooms, catchup, and aſparagus-tops; boil theſe all together, then lay the mutton in the middle of the diſh, cut the veal or beef in ſlices, make a ridge round your mutton with the ſlices, and pour the ragoo over it; when the meat is taken out of the pot, ſkim all the fat off the gravey; ſtrain it, and add enough to the other to fill the Diſh. Let your garniſh be lemon.

A Leg of MUTTON à la Haugoût.

HANG it about twelve days in an airy place, then ſtuff it all over with cloves of garlick, rub it with pepper and ſalt; roaſt it; put ſome red wine and good gravey in the diſh, and ſend it to table.

To roaſt a Leg of MUTTON *with Oyſters.*

TAKE a leg of mutton that has been killed two or three days, ſtuff it all over with oyſters, and roaſt it. Garniſh with horſe-raddiſh.

A Harrico of MUTTON.

CUT a neck or a loin of mutton into ſix or ſeven pieces, ſtew it till it is quite tender; in the mean time put in ſome turnips and carrots cut like dice, two dozen of cheſnuts blanched, three lettuces cut ſmall, five or ſix onions, a bunch of ſweet

ſweet herbs, pepper, ſalt, and two blades of mace; cover it, and let it ſtew an hour, then take off the fat and diſh it up.

It is the beſt way to boil the roots ſeparate, becauſe carrots will take three times as much time as turnips; therefore ſome of the roots would boil to maſh, before the others were half done.

A Hind-Saddle of MUTTON à la François.

TAKE off the ſkin, lard it with bacon, ſeaſon it with ſalt, pepper, mace, cloves beat, ſweet herbs and nutmeg, young onions and parſley, all chopped fine; take a large gravey-pan, lay layers of bacon all over the bottom, and then layers of beef upon that, lay in the mutton, layers of bacon on the mutton, and a layer of beef on that, put in a pint of wine, and a ſufficient quantity of gravey to ſtew it, put in two ſhallots, and a bay-leaf, cover it cloſe, if you have a cloſe pan, put fire over and under it, and ſtew it two hours; when done, take it out, ſtrew bread-crumbs on it, and put it into the oven to brown, or if you have no oven, before a fire; ſtrain the gravey it was ſtewed in, and boil it till there remains but juſt enough for ſauce, put the mutton in a diſh, pour the ſauce in, and ſerve it up.

CUTLETS *a la Maintenon.*

YOUR cutlets being handſomely cut, beat them, ſeaſon them with pepper and ſalt, make a force-meat with veal, beef ſewet, ſweet herbs and ſpice, rolled in yolks of eggs, roll force-meat round each cutlet near the top of the

bone, then roll each cutlet in half a ſheet of buttered writing-paper, dip the cutlets in melted butter, and then in bread-crumbs, lay each cutlet a-croſs the middle of half a ſheet of paper, leaving about an inch of the bone out, then cloſe the two ends of your paper, and cut off the paper that is over.

Veal cutlets will take half an hour broiling, mutton cutlets an hour. When they are enough, take the paper off, and lay them round in the diſh, with the bone outwards. For ſauce have gravey thickened, ſhallots and elder vinegar.

Beef à la Daube.

LARD a buttock or rump of beef, fry it brown in butter, then put it into a pot juſt big enough; put in ſome broth, pepper, ſalt, mace, cloves, and a bunch of ſweet herbs, ſtew it about four hours, till it is tender; take a gill of gravey, two ſweetbreads cut in quarters, ſome truffles, morels, artichoke-bottoms, palates and muſhrooms, boil all together, lay your beef in the diſh; ſtrain the liquor into the ſauce, and boil all together. If not thick enough, roll a bit of butter in flour, and boil in it. Pour this over the beef. Take force-meat rolled in pieces about two inches long, dip them into batter made with eggs, and fry them brown; cut ſome ſippets three-corner-ways, dip them in the egg-batter, and ſtick them in the meat. Let the force-meat be for garniſh.

Beef *a la Mode in Pieces.*

CUT a buttock of beef into pieces, of about two pounds each, lard them, fry them brown, put them into a pot juſt large enough to hold them, put in two quarts of broth, ſome ſweet herbs, and onion, cloves, mace, nutmeg, pepper and ſalt; when done, cover it, and ſtew it till tender, ſkim off the fat, put the meat in the diſh, and ſtrain the ſauce over it.

This diſh may be ſerved up either hot or cold, juſt as you like it.

Beef à la Mode *the* French *Way.*

CUT ſome fat bacon, and ſome buttock of beef into little long pieces, then take a tea-ſpoonful of ſalt, half a tea-ſpoonful of beaten pepper, the ſame quantity of beaten mace and nutmeg; mix all together, have your larding-pins ready, firſt dip the bacon in vinegar, then roll it in your ſpice, and lard your beef very thick and nice; put the meat into a pot with three onions, ſome lemon-peel, a bunch of herbs, and a gill of vinegar; cover it very cloſe, and ſet it over a ſlow fire: when one ſide is enough, turn it, and cover it with the rind of the bacon; cover the pot cloſe again, and when it is quite tender, take it up and lay it in your diſh, take off the fat from the gravey, and pour the gravey over the meat. Some cooks rub it with ſalt-petre over night, to give it a fine red colour.

It will take at leaſt ſix or ſeven hours if the piece be pretty large. To make the ſauce very rich, boil ſome truffles and morels in good gra-

vey

vey till they are tender, and add ſome muſhrooms; mix all together with the gravey of the meat, and pour it over your beef.

Beef Olives.

CUT a rump of beef into ſteaks, lay on ſome veal force-meat, roll them, tie them once round with a hard knot, dip them in egg, bread-crumbs, grated nutmeg, pepper and ſalt; then roaſt them, have ſome good gravey thickened, ſome truffles, morels and muſhrooms; boil all together, and put it into the diſh.

How to ſtew Beef Steaks.

GET ſome rump-ſteaks, pepper them, ſalt them, put them in a ſtew-pan with half a pint of water, a blade of mace, two cloves, a bunch of ſweet herbs, an anchovy, a bit of butter rolled in flour, an onion, a glaſs of white wine; cover them, let them ſtew gently till tender, then take them out, flour them, fry them in butter, and pour away the fat, ſtrain the ſauce they were ſtewed in, and pour into the pan; toſs it all up together till the ſauce is quite hot and thick. If you like it, you may add a quarter of a pint of oyſters. Lay the ſteaks into the diſh, and pour the ſauce on them. Garniſh with any ſort of pickle.

Veal Olives.

PUT ſome ſlices of veal on ſome ſlices of fat bacon of the ſame ſize, and a ſlice of well ſeaſoned force-meat upon the veal, then roll them up ſingle, roaſt them, and ſerve them up with ſtewed ſorrel.

A pretty

A pretty Side-Diſh of BEEF.

TAKE a tender piece of beef, roaſt it, lay fat bacon over it, roll it in paper, baſte it, and when roaſted cut about two pounds in thin ſlices, lay them in a ſtew-pan, and take five or ſix cucumbers, peel them, chop them ſmall, put to them pepper and ſalt, ſtew them in butter for about ten minutes, then drain out the butter, ſhake ſome flour over them; toſs them up, pour in half a pint of gravey, ſtew them till they are thick, and diſh them up.

How to dreſs a FILLET *of* BEEF.

CUT the inſide of a ſurloin from the bone, grate ſome nutmeg over it, ſome bread-crumbs, pepper, ſalt, lemon-peel, thyme, parſley ſhred ſmall, and roll it up tight; tie it round with a packthread, roaſt it, put a quart of milk and four ounces of butter into the dripping-pan and baſte it; when it is enough, take it up, untie it, leaving a little ſkewer in it to keep it together, have gravey in the diſh, and ſweet ſauce in a cup. Some cooks baſte it with butter only, and others with red port and butter.

N. B. You may lard it with bacon, ſeaſon'd with ſweet-herbs and ſpices.

BEEF-STEAKS *rolled.*

BEAT about two pounds of beef-ſteaks, flat them with a cleaver, and make the following force-meat: beat a pound of veal in a mortar, the fleſh of a large fowl cut ſmall, ſix ounces of cold ham chopped ſmall, the kidney-fat of a loin of veal chopped ſmall, a ſweetbread cut in ſmall pieces, ſome truffles and morels

ſtewed

ſtewed and then cut ſmall, ſome parſley, the yolks of ſome eggs, ſome thyme, a nutmeg grated, ſome lemon-peel cut fine, pepper, ſalt, and half a pint of cream: mix all together, lay it on your ſteaks, roll them up firm, and put a little ſkewer into them, put them into the ſtew-pan, and fry them brown; then pour the fat out, and put in two ſpoonfuls of red wine, a pint of good fryed gravey, a ſpoonful of catchup, and a few muſhrooms, let them ſtew fifteen minutes. Take up the ſteaks, cut them into two, lay the cut ſide uppermoſt, and pour the ſauce over it. Let your garniſh be lemon.

Note, Before you put the force-meat into the beef, you are to ſtir it all together over a ſlow fire for eight or ten minutes.

To ſtew a RUMP *of* BEEF.

BOIL it half enough, then take it up, peel off the ſkin: take pepper, ſalt, beaten mace, nutmeg, parſley, thyme, ſweet-marjoram, winter-ſavoury, all chopped fine and mixt, and ſtuff part of it in holes which muſt be made in the fat and lean, and ſpread the reſt over it, with the yolks of two eggs; ſave the gravey that runs out, put to it a pint of red wine, put the meat into a deep pan, pour the liquor in, cover it, and bake it two hours, then put it into the diſh, and pour the liquor over it.

Portugal BEEF.

TAKE the bone from a rump of beef, cut the meat a-croſs, flour it, fry the thin part brown, and ſtuff the thick end with ſewet, boil'd cheſnuts, an onion, an anchovy, and pepper.

pepper. Stew it in ſtrong broth, and when tender lay the fry'd and ſtew'd meat both together in your diſh, cut the fry'd meat in two and lay half on each ſide the ſtew'd, ſtrain the gravey it was ſtew'd in, put to it ſome pickled gerkins chopp'd, and boil'd cheſnuts, thicken it with ſome burnt butter, let it boil a minute or two, ſalt it, and pour it over the meat. Garniſh your diſh with lemon.

To ſtew a Rump or Briſcuit of BEEF, à la François.

PUT a rump of beef, into a pot, cover it with water, put on the cover, if a rump, let it ſtew two hours, but if a briſcuit three hours and an half. Skim it, then cut the meat with a knife, that the thin gravey may run out, put in ſome beaten pepper, ſalt, cloves, three blades of mace beat fine, five or ſix onions ſliced, and half a pint of red port, cover it, let it ſtew about an hour, then put in two ſpoonfuls of chopp'd capers, two ſpoonfuls of verjuice, and the ſame quantity of vinegar: boil five or ſix cabbage lettuces in water, then put them in a pot, with a pint of good gravey, let all ſtew half an hour, ſkim the fat off, lay the meat into the diſh, and pour the reſt over it, have ready ſome pieces of bread cut three ſquare and fry'd criſp, ſtick them about the meat, and garniſh them.

BEEF *Royal.*

TAKE a rump or ſurloin of beef, bone it, beat it, lard it, ſeaſon it with pepper, ſalt, cloves, mace, and nutmeg, all beat fine, ſome lemon-

lemon-peel cut ſmall, and ſome ſweet herbs; mean while make a ſtrong broth of the bones, take a bit of butter with a little flour, brown it, put in the beef, keep turning it till it is brown, then ſtrain the broth, put all together into a pot, put in a bay-leaf, ſome truffles, and ox palates cut ſmall. Cover it, and let it ſtew till tender, take out the beef, ſkim the fat off, pour in a pint of red wine, ſome fry'd oyſters, an anchovy, and ſome gerkins ſhred ſmall; boill all together, put in the beef to warm, thicken your ſauce with butter rolled in flour. Put your meat in the diſh, the ſauce over it, and ſend it to table. This is a good diſh either cold or hot.

A Tongue *and* Udder *forced.*

BOIL your tongue and udder two hours, blanch the tongue, ſtick it with cloves; raiſe the udder, and fill it with veal force-meat: firſt waſh the inſide with the yolk of an egg, then put in the force-meat, and tie the ends cloſe, and put them in an oven; when enough, have gravey in the diſh, and ſweet ſauce in a cup. Some cooks roaſt them, and baſte them with butter; but I think they are beſt done in an oven.

A Mutton *Haſh.*

CUT it in little thin bits, ſtrew flour over it, have ready a little gravey, that onion, ſweet herbs, pepper and ſalt, have been boiled in; ſtrain it, put in your meat, with ſome butter rolled in flour and ſome ſalt, a ſhallot cut fine, a few capers and gerkins chopped fine, and a blade of mace: toſs all together for a minute or two, have

have ready ſome toaſted ſippets, lay them round the diſh, and pour in your haſh. Garniſh with horſe-raddiſh and pickles.

Be ſure not to let your haſh boil.

To dreſs Pigs Petty-Toes.

TAKE your petty-toes, put them into a ſauce-pan, with about half a pint of water, a blade of mace, ſome whole pepper, an onion and a bunch of ſweet herbs. Boil them about five minutes, then take out the liver, lights, heart, and mince them, grate ſome nutmeg, and ſhake ſome flour over them; let the feet boil till tender, then take them out and ſtrain the liquor, put all together with a little ſalt and a bit of butter; ſhake the ſauce-pan frequently, let it ſimmer five minutes, lay ſome toaſted ſippets round the diſh, and the mince-meat and ſauce in the middle, and the petty-toes ſplit round it. You may add ſome vinegar or lemon juice.

To roaſt a Leg *of* Mutton *with* Oysters.

TAKE a leg of mutton, ſtuff it with mutton ſewet, ſalt, pepper, nutmeg, and the yolks of eggs; then roaſt it, ſtick it with cloves, and when half done cut off ſome of the under-part of the fleſhy end in ſmall pieces, then put them into a ſauce-pan with a pint of oyſters and their liquor, ſome ſalt, mace, and about a pint of hot water; ſtew them till the liquor is reduced to half the quantity, then put in ſome butter rolled in flour, ſhake all together, and when the mutton is done take it up; pour this ſauce over it.

To

To ſtuff a SHOULDER *or* LEG *of* MUTTON.

GRATE ſome bread, take ſome beef-ſewet, three yolks of hard eggs, ſome anchovies, onion, pepper and ſalt, winter-ſavoury and thyme, twelve oyſters, grate ſome nutmeg; mix all together, ſhred them, work them up with raw eggs like a paſte, ſtuff the mutton in what part you think proper, then roaſt it: let your ſauce be oyſter liquor, ſome red wine, one anchovy, a little nutmeg, part of an onion, and ſome oyſters; ſtew all together, then take out the onion, then pour your ſauce under your mutton, and ſend it to table. Let horſe-radiſh be your garniſh.

SHEEPS RUMPS *with* RICE.

PUT five or ſix rumps into a ſtew-pan, fill it with mutton gravey, ſtew them about two hours, take them up and ſet them by to cool, then put into the liquor two ounces of rice, a blade or two of mace, an onion ſtuck with cloves, and let it boil till the rice is thick; ſtir it often that it don't ſtick to the bottom: mean while take a ſtew-pan, put ſome butter into it, beat ſome yolks of eggs, dip your rumps in it, and then in crumbs of bread with nutmeg, lemon-peel, and thyme in it, fry them in the butter of a fine brown, then take them out, lay them in a diſh to drain, pour out all the fat, and toſs in the rice into that pan; ſtir it all together, then put the rice into the diſh, put the rumps round upon the rice, have ready three or four eggs boiled hard, and cut into quarters, lay them round the diſh, and put ſome fryed parſley between them.

To

To bake LAMB *and* RICE.

ROAST a loin and neck of lamb till it is half enough; then take it up, and cut it into ſteaks, then put half a pound of rice into a quart of gravey, with two blades of mace and ſome nutmeg. Let it ſtand over a ſlow fire till the rice be thickiſh; then take it off, ſtir in twelve ounces of butter, and then the yolks of ſix eggs beat fine; then butter a diſh all over, put ſome pepper and ſalt upon your ſteaks, dip them in melted butter, lay them in the diſh, pour the gravey over them which comes from them, and then the rice, beat the yolks of three or four eggs and pour all over, and then let it be put in the oven. Leſs than three quarters of an hour will do it.

Baked MUTTON CHOPS.

CUT a neck or a loin of mutton into ſteaks, put ſome ſalt and pepper on it, butter the diſh and lay your ſteaks in it; then take a quart of milk, ſix eggs beat fine, and a ſmall quantity of flour, put in a little beaten ginger and ſome ſalt. Pour this over the ſteaks, and ſend it to the oven. It will take about half an hour's baking.

A forced LEG *of* LAMB.

CUT a long ſlit on the back-ſide of a leg of lamb; then chop the meat ſmall with eight ounces of beef ſewet, ſome marrow, oyſters, an anchovy, an onion, ſome ſweet herbs, lemon-peel, and mace and nutmeg; beat all theſe together in a mortar, put it in the ſlit you cut, and ſtuff it up in the ſame form it was before, ſew it up,

rub it over with the yolks of eggs, ſpit it, flour it, lay it to the fire and baſte it with butter. It will take about an hour.

A Loin *of* Lamb *fryed.*

TAKE a loin of lamb, cut it into thin ſteaks, put pepper, ſalt, and nutmeg on them, and fry them in freſh butter; when they are done enough, take them out, lay them in a diſh, and ſet them before the fire, then pour out the butter, ſhake ſome flour in the pan, pour in a gill of boiling water, and put in a bit of butter; ſhake all together, let it have a boil or two, pour it over the ſteaks and ſend it to table. A loin of mutton may be done the ſame way, but you ſhould add ſome walnut-pickle to the ſauce.

Another Way.

BEAT the ſteaks with a rolling-pin, fry them in freſh butter, then pour the butter out, and put in half a pint of ale, ſeaſon them with a little ſalt, and cover them; when they are enough, take them out of the pan, lay them in a plate, put them before the fire and pour all out of the pan into a baſon; then put in half a pint of white wine, ſome capers, the yolks of two eggs beat with ſome nutmeg and ſalt, put to this the liquor they were fryed in, and keep ſtirring it till it is thick, then put in the lamb, ſhake the pan for a minute or two, lay the ſteaks in the diſh, pour the ſauce over them. Garniſh with lemon and criſp'd parſley.

A Ragoo

A Ragoo of LAMB.

GET a fore-quarter of lamb, cut off the knuckle-bone, lard it, flour it, fry it of a fine brown, and then put it into a ſtew-pan; put to it a quart of broth, a bunch of herbs, ſome mace, cloves and whole pepper; cover it and let it ſtew half an hour, pour the liquor all out, ſtrain it. Take half a pint of oyſters, flour them, fry them brown, drain out the fat you fryed them in, ſkim the fat off the gravey, then pour it into the oyſters, put in an anchovy, and a gill of red wine; boil all together till there remains enough for ſauce, add ſome pickled muſhrooms or ſome lemon-juice, or both. Lay your lamb in the diſh, and pour the ſauce over it. Let your garniſh be lemon.

BEEF a la Braiſe.

GET a large ſlice of beef three inches thick, moſt lean, from the buttock, or elſewhere; ſtew it with water, and a glaſs of white wine, ſeaſoned with ſalt, pepper, cloves, a faggot of herbs, and a bay leaf; let it boil till moſt of the liquor is boiled away; then ſet it a cooling, and when it is cold, ſerve it up, with ſlices of lemon, and a little vinegar.

How to boil a LEG *of* MUTTON *like* VENISON.

CUT a leg of mutton veniſon-faſhion, ſtrew flour on a cloth and put it in the cloth; have ready two or three cauliflowers boiled, pulled into little ſprigs, ſtewed in a ſauce-pan with butter and ſome ſalt and pepper; then put ſome picked ſpinach into a ſauce-pan with ſome ſalt;

cover it and let it ſtew for a ſhort time; then drain the liquor and pour in a gill of gravey, a bit of butter rolled in flour, ſome pepper and ſalt; when it is enough, lay the ſpinach in the diſh, the mutton in the middle and the cauliflower over it, then take the butter the cauliflower was ſtewed in and pour it over all.

How to boil a NECK *or* HAUNCH *of* VENISON.

AFTER laying it in ſalt for a week, boil it in a cloth well floured. Make your ſauce as follows. Boil ſome cauliflowers, put the little ſprigs into milk and water, turnips cut into dice, fine white cabbage and ſome beet-root cut into long narrow pieces. Lay a ſprig of cauliflower with ſome cream, butter, and ſome of the turnips maſhed; boil your cabbage; then beat it in a ſauce-pan with ſome ſalt and butter; lay that by the cauliflower, the turnips by that, and the cabbage by the turnips, and ſo on till you have filled the diſh. Lay the beet-root here and there by way of ornament.

N. B. In boiling of veniſon, allow fifteen minutes to every pound.

A leg of mutton cut veniſon faſhion may be boiled in the ſame manner.

To dreſs VEAL a la Bourgoiſe.

CUT ſome veal into pretty thick ſlices, lard them, ſeaſon them with ſalt, pepper, beaten mace, cloves, nutmeg and chopp'd parſley, then cover the bottom of a ſtew pan with ſlices of fat bacon, lay the veal on them, cover it, ſet it over a ſlow fire for about ten minutes juſt to make

it

it hot, then ſtir up your fire to make it broil and brown your veal on both ſides, then ſhake ſome flour on it, pour in a quart of broth or gravey, cover it and let it ſtew gently till enough: when enough, take out the ſlices of bacon, ſkim the fat off and beat up the yolks of three or four eggs with ſome of the gravey; mix it all together and ſtrain it, then ſtir it till it is thick and ſmooth, take it up, place your meat in the diſh, pour the ſauce over it and garniſh with lemon.

Leg *of* Veal *and* Bacon.

TAKE ſome veal, lard it all over with bacon and lemon peel, boil it with a bit of bacon; when enough take it up, ſlice the bacon and have ready ſome pepper and dry'd ſage rub'd fine, rub it over the bacon, lay the veal in the diſh and the bacon round it, ſtrew it with fry'd parſley, and make the following ſauce; pound two handfuls of ſorrel in a mortar and ſqueeze out the juice, put it into a ſauce-pan with ſome melted butter, ſugar and lemon juice or vinegar.

To force Calf's Tongues.

CUT a hole in the tongue with a ſmall knife, at the throat-end, then thruſt your finger in the whole length, making, as it were, a gut, don't break the ſkin, then make a force-meat of veal, ſome boiled ham, muſhrooms, parſley, cloves, pepper, ſalt, nutmeg, a bit of beef-ſewet, a little bread ſoaked in cream, and the yolks of three or four eggs: harſh all theſe ingredients together, and pound them in a mortar; then farce the tongues, and ſet them to ſtew; when they are a-

bout half ſtewed, put in a ladleful of gravey; ſerve them with a ragoo of veal ſweet-breads.

Bombarded VEAL.

CUT a fillet of veal in five or ſix pieces about an inch and a half thick, round them up a little, then lard them on the round ſide with little pieces of bacon, have ready as many ſheeps tongues as you have pieces of veal boiled and blanched, lard them with little bits of lemon-peel; and make a well-ſeaſon'd force-meat of bacon, veal, ham, beef ſewet and an anchovy beat well; make another tender force-meat of veal, beef ſewet, muſhrooms, ſpinach, parſley, thyme, ſweet marjoram, winter ſavory, and green onions. Seaſon with ſome pepper, ſalt and mace; beat it well, make a round ball of the other force-meat and ſtuff in the middle of this, roll it up in a veal caul that has been firſt rubb'd with the yolk of an egg, and bake it; what is left, tie up in the ſhape of a Bolognia ſauſage and boil it; put the larded veal into a ſtew-pan with ſome good gravey, and when it is done enough skim off the fat, put in ſome truffles, morels and muſhrooms. When your force-meat is baked enough, lay it in the middle, the veal round it, and the tongues fry'd and lay'd between, the boil'd cut into ſlices and fry'd, and throw all over. Pour on them the ſauce. Garniſh with lemon.

VEAL ROLLS.

LAY ſome ſlices of veal on ſome ſlices of bacon of the ſame ſize, then lay a green force-meat on that; then roll them, tie them and roaſt

roaſt them. Rub them with the yolks of eggs, flour them and baſte them with butter. When they are enough, lay them in a diſh and have ready ſome gravey, morels, truffles and muſh-rooms. Garniſh with lemon.

Chitterlings à la Braiſe.

TAKE a calf's nut, cut it in long thin ſlices, with ſome bacon, ham, and the fleſh of fowls cut in the ſame manner. Put all together in a ſtew-pan, with ſome pepper, ſalt, ſweet-herbs and ſpice; then fill the guts with your ſlices, having firſt cleanſed them: then take ſome veal and bacon, cut it in ſlices, ſeaſon them with ſalt, pepper, an onion and a bay-leaf, then lay another layer of veal and bacon over them; then put to them a pint of wine, ſet it on the fire, cover it and let it ſtew ſoftly; then broil the chitterlings on a buttered ſheet of white paper.

Veal Sweet-breads à la Dauphin.

TAKE three or four ſweet-breads, cut a hole in each in order to ſtuff it with force-meat, and make your force-meat thus. Take the fleſh of a large fowl, and half a pound of ham cut them fine and beat them in a mortar, with an anchovy, ſome lemon-peel, nutmeg, thyme and parſley; mix theſe with the yolk of an egg, fill your ſweet-breads with it and faſten them with little ſcewers; then lay ſome layers of fat bacon at the bottom of the ſtew-pan, put on them ſome ſalt, pepper, mace, cloves, ſweet-herbs and a ſliced onion; then lay ſome thin ſlices of veal on that, and your ſweet-breads over all; cover it,

ſet in a gentle fire for about ten minutes, and then pour in about a quart of boiling water or broth: cover it and ſtew it gently for an hour, then take out the ſweet-breads, keep them hot, ſtrain the gravey, ſkin the fat off, boil it till it is reduced to about half a pint, then put the ſweet-breads in again and let them ſtew about three minutes in the gravey; then take them up, put them in the diſh and pour the gravey over them. Let your garniſh be lemon.

N. B. There are various methods of dreſſing ſweet-breads: ſome cooks lard them with thin ſlices of bacon and roaſt them; others cut them in thin ſlices, flour them and fry them. Serve them up with criſp'd parſley, and either gravey or butter. Theſe ſhould alſo be garniſhed with lemon.

Scotch Collops *larded.*

CUT a fillet of veal in thin ſlices, take the fat and ſkin off, lard the lean with bacon, fry them of a nice brown, then lay them in a diſh, and keep them hot till you are ready to diſh, then pour the butter out, then melt four ounces of butter in the pan and put to it an handful of flour; continue ſtirring it till it is brown, then put in three pints of gravey, a bunch of ſweet-herbs and an onion; take the onion, ſweet-herbs and gravey out again quickly; then put in ſome fryed force-meat balls, and ſome muſh-rooms; ſtir all together for a few minutes, pour it over the collops and then ſerve it up. Garniſh with lemon.

Don't

Don't put your collops to boil at all, as ſome ignorant cooks do, for that makes them eat very hard and tough.

Scotch Collops *white.*

SLICE your veal thin, lard it with bacon; ſeaſon with mace, cloves, pepper, ſalt, nutmeg, ſwee-herbs and grated bread. Take the knuckle and ſtew it in a very ſmall quantity of liquor, with ſome ſweet-herbs, white pepper, three or four cloves, and a blade of mace; then ſtew your cutlets in about a pint of the broth, add to it about a gill of white wine, a bit of butter rolled in flour, ſome muſhrooms and a gill of cream. Stir them together till it is pretty thick, and then diſh it up. Garniſh with lemon.

To roaſt a Calf's Head *with* Oysters.

CUT it in two as for boiling; take out the brains, and the tongue, barboil them, blanch the tongue, and mince them with a little ſage, beef ſewet or marrow, and a few oyſters; add to theſe the yolks of four or five eggs beaten, ſalt, pepper, ginger, nutmeg, and grated bread: then parboil the head, and having dry'd it with a cloth, fill the ſcull and the mouth with the above ingredients; then ſtuff it with oyſters, and faſten it to the ſpit: as it roaſts preſerve the gravey, to which put ſome white wine, a little nutmeg, a few oyſters and ſweet herbs minced; ſet theſe over a chafing-diſh of coals or a ſlow fire, put in ſome butter, the juice of a lemon and a little ſalt; beat it up thick, and when the head is diſh'd, pour in it this ſauce, and ſerve it.

To boil a Calf's Head.

TAKE out the bones, then have in readineſs palates boiled tender, yolks of hard eggs, oyſters ſcalded, and forc'd meat: ſtuff all this into your head; and tie it up cloſe in a cloth, boil it three hours, make a ſtrong gravey for ſauce, and garniſh with fry'd bacon.

To haſh a Calf's Head.

BOIL a calf's head till the meat is near enough for eating, take it up, and cut it into thin ſlices; then put to it half a pint of white wine, and three quarters of a pint of gravey; put to this liquor two anchovies, half a nutmeg, a little mace, and a ſmall onion ſtuck with cloves; boil this up in the liquor a quarter of an hour, then ſtrain it, and let it boil gently again; then put in your meat, with a little ſalt and ſome lemon peel ſhred fine, and let it ſtew a little: mix the brains with yolks of eggs, and fry them for garniſh; when your head is ready, ſhake in a bit of butter, and ſerve it up.

Olives *of* Veal, à la France.

TAKE two pounds of veal, it matters not which joint, ſome marrow, ſome muſhrooms, two anchovies, the yolks of two hard eggs, ſome oyſters, thyme, parſley, marjorum, ſpinach, lemon-peel, pepper, ſalt, nutmeg and mace beat fine. Lay a layer of bacon on a vealcaul, and then a layer of the ingredients on that, then another layer of the bacon, and another layer of the ingredients, roll it in the caul and roaſt it. An hour will do it. When it is enough, cut it into ſlices, lay it in the diſh and pour gravey over it. Garniſh with lemon. N. B. You may bake it or roaſt it, juſt as you think proper.

To make VEAL BLAKEFILLET.

HAVING roaſted a fillet of veal, and cut off the ſkin, cut it into ſmall thin pieces. Put ſome butter in a ſtew-pan, chop ſome onions and put into it, fry them a little, then ſhake in a little flour, ſtir it, and put in ſome broth and a bunch of ſweet-herbs; ſeaſon it properly with ſpice, then put in your veal, the yolks of about two eggs beat up with cream, ſome nutmeg, a ſhallot, chopped parſley, grated lemon-peel and lemon-juice. Continue ſtirring it one way, and when enough, diſh it up.

A Savoury Diſh of VEAL.

TAKE a leg of veal, cut large collops from it, diſh them in the yolks of eggs; ſeaſon them with mace, cloves, nutmeg, and pepper beaten fine. Then make a force-meat thus: take ſome of your veal, ſome beef-ſewet, chopped oyſters, ſweet-herbs ſhred fine, cloves, mace, nutmeg and pepper; ſtrew it over your collops, roll them and tie them up, ſcewer them and roaſt them: add a raw egg or two to the reſt of your force-meat, make it into balls, fry them, and put them into the diſh with the meat when roaſted. Make the ſauce with a little ſtrong broth, an anchovy, ſome white wine, a ſhallot and ſome ſpice; ſtew it, thicken it with a bit of butter rolled in flour: lay the meat in the diſh and pour the ſauce in. Garniſh with lemon.

How to roaſt a HAM *or* GAMMON.

TAKE a ham or gammon, cut the rind off, lay it in warm water for three or four hours, then take it out and lay it in a pan, pour a quart

a quart of canary over it, and let it lye to ſteep in it a whole day. When you roaſt it put ſome whole pepper over the fat part, pour the canary you ſteep'd it in into the dripping-pan and baſte with it. When it is enough, pull off the paper, ſtew ſome bread crumbs and ſhred parſley over it. Roaſt it by a ſlow fire. If ſerv'd up hot garniſh with raſpings of bread, if cold with green parſley.

Calf's Chitterlings *or* Andouilles.

TAKE ſome of the biggeſt calf's guts, cleanſe them, cut them in pieces proportionable to the length of the puddings you deſign to make, and tie one end of theſe pieces, then take ſome bacon, with a calf's udder, and caldron blanched, and cut in dice or ſlices; then put them in a ſtew-pan, and ſeaſon with fine ſpice pounded, a bay-leaf, ſome ſalt, pepper, ſhallot cut ſmall, and about half a pint of cream; toſs it up, then take off the pan, and thicken your mixture with four or five yolks of eggs, and ſome crumbs of bread; then fill up your chitterlings with the ſtuffing, keep it warm, then tie the other end with pack-thread, blanch and boil them like hog's chitterlings, let them grow cold in their own liquor. Before you ſerve them up, boil them over a moderate fire, and ſerve them up pretty hot. This ſort of andouilles, or puddings, muſt be made in ſummer, when hogs are ſeldom killed.

A Pig a la Braiſe.

MAKE your jelly as follows; take three ounces of iſing-glaſs, a pint of rheniſh, a blade of mace, and ſome ſliced herbs. Clari-

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fy with eggs. Place your pig in a machine, pour the jelly over it, and when cold turn it out.

A SHOULDER *of* VEAL à la Piemontoiſe.

HAVING a ſhoulder of veal, take off the ſkin, that it may hang at one end, then lard the meat with bacon and ham, ſeaſon it with pepper, ſalt, mace, ſweet-herbs, and lard the ſhoulder of veal with it; cover it again with the ſkin, ſtew it with gravey and take it up when it is tender, then take ſorrel and lettuce pick'd and waſh'd clean, chop it very well, put it over the fire in a ſtew-pan with a little butter, chopped parſley, onions, and muſhrooms. The herbs being ſtewed tender, put to it ſome of the liquor, bits of ham, and ſweet-breads, cut in dice. Stew it all together a little while, then lift up the ſkin, put ſome of the ſweet-herbs under and over it again, wet it with melted butter, and ſtrew over it ſome parmeſan: give it a colour in the oven, and ſerve it hot. If you have not parmeſan, bread-crumbs will do.

To dreſs a PIG au Pere-douillet.

HAVING cut off the head, cut the pig in quarters; lard them with bacon: lay a layer of fat bacon in the bottom of a kettle; upon them place the quarters of the pig, and the head in the middle of them; ſeaſon it with cloves, nutmeg, mace, and cinamon, bay-leaf, ſalt, pepper, one rocambole, a ſliced onion, and lemon, carrots, parſnips, parſley and cives, then lay another layer of bacon; cover it, and ſet it over a ſtove; when it begins to ſtick, as when you

you make veal-gravey, moiſten it with good broth, but take care to keep it from browning; pour in a bottle of white-wine, and ſtew your pig in it gently about an hour; when it is enough, take it off the fire, and if you would ſerve it cold, let it ſtand 'till it is cold in its own liquor; then take it out and drain it well, wipe it with a linnen cloth to make it as white as you can, and ſerve it in a diſh, the head in the middle, the four quarters round it, and garniſh with parſley. If you would have it hot, whilſt your pig is ſtewing in the wine, take the firſt gravey it was ſtew'd in and ſtrain it, ſkim off all the fat, then take a ſweet-bread cut into five or ſix ſlices, ſome truffles, morels, and muſhrooms; ſtew all together till they are enough, thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough take it out, and lay it in your diſh, and put the wine it was ſtew'd in into the ragoo; then pour all over the pig. Garniſh with lemon,

A Pig Metelot.

SCALD and gut your pig, and cut off the head and petty-toes, then cut your pig in four quarters, put them with the head and toes in cold water: cover the bottom of a ſtew-pan with ſlices of bacon, and place over them the ſaid quarters with the petty-toes, and the head cut in two, ſeaſon the whole with ſalt, pepper, thyme, bay-leaves, an onion cut in ſlices with a bottle of white-wine; lay over more ſlices of bacon, put over it a little water, let it boil.

Take

Take two large eels, ſkin, gut and waſh them; cut them into pieces five or ſix inches long, and when your pig is half boiled, put in it your eels; then boil a dozen of large craw-fiſh, cut off the claws and take off the ſhells of the tails. When your pig and eels are enough, lay firſt your pig with the petty-toes round it into the diſh you deſign to ſerve them up in; then place over them your eels and crawfiſh, and take the liquor they were boiled in, ſkim off all the fat, then add to it half a pint of ſtrong gravey thickened with a little piece of burnt butter and pour over it; fry the brains and lay round the diſh. The head may be eat hot, or it will make a pretty diſh cold. This is a pretty firſt courſe.

To broil Pork Steaks.

TAKE a loin of pork, cut off the ſkin, and ſome of the fat; then cut off the ſteaks very thin, and beat them with your cleaver, as broad and as thin as you can: ſeaſon them with ſalt and ſage ſhred fine; then lay them on your gridiron, and ſeaſon the other ſide: let your ſauce be drawn butter, vinegar, and muſtard; when they are ready diſh them up, and put the ſauce over them.

Another Way.

TAKE a loin, or neck of pork, cut off the ſkin, and cut it into cutlets, ſeaſon them with ſage, parſley, and thyme cut ſmall, pepper and ſalt, and crumbs of bread; mince all together, and broil them: ſauce them with muſtard, butter, ſhallot, vinegar, and gravey; ſo ſerve them away hot.

To dreſs a Pig *like a* Fat Lamb.

CUT off the pig's head, ſlit and truſs him up like a lamb; when he is ſlit through the middle and skinned, parboil him a little, then throw ſome parſley over him, roaſt it and drudge it. Let your ſauce be half a pound of butter and a pint of cream, ſtirred all together 'till it is ſmooth; then pour it over, and ſend it to table.

To Stuff a Chine *of* Pork.

MAKE a ſtuffing of the fat leaf of pork, parſley, apples, thyme, ſage, eggs, crumbs of bread, ſeaſon it with pepper, ſalt, ſhallot, and nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a quarter roaſted, cut the skin in ſlips, and make your ſauce with apples, lemon-peel, two or three cloves, and a blade of mace; ſweeten it with ſugar, put ſome butter in it, and have muſtard in a cup.

How to roaſt Tripe.

CUT it into oblong pieces; make a force-meat of bread-crumbs, nutmeg, ſalt, pepper, lemon-peel, ſweet herbs, and the yolks of eggs mixed all together, ſpread it on the fat ſide of half your tripe, and lay the other fat ſide next it; then roll it lightly, and tie it with packthread; ſpit it, roaſt it, and baſte it with butter; when it is enough lay it in your diſh and make your ſauce as follows. Melt ſome butter, and add to it what dropt from the tripe, with muſtard and lemon-juice. Boil it together and let your garniſh be raſpings.

CHAP.

CHAP. VII.

OF POULTRY.

A Fowl à la Braiſe.

WHEN you have pick'd and gutted a fowl, truſs the legs the inſide of the belly, and lard it with bacon, of the bigneſs of the half of a ſmall finger; ſeaſon it with pepper and ſalt, ſweet herbs, and fine ſpices, then lard your fowl, and bind it with packthread; take a deep ſtew-pan, and put in it a layer of bacon and then a layer of veal, then put your fowls into it, ſeaſoned with pepper and ſalt, thyme, bay-leaves, onions and a crumb of garlick; continue to cover it with ſlices of bacon and veal, and moiſten it with a glaſs of wine, and one or two ladles full of broth; ſtew it, fire under and over; being done, diſh it up, put a minced ſauce over it, or a ragoo of ſweet-breads of veal, cocks-combs, truffles and morels: all which depends on the fancy of the cook, if it hath only a good taſte; then ſerve it up hot for an entry.

A Chicken à la Braiſe.

A Chicken a la braiſe ſhould be done in the ſame manner as the fowls a la braiſe.

To roaſt a Turky.

WHAT is deemed the beſt way to roaſt a turky is, to looſen the ſkin on the breaſt, and fill it with force-meat made thus: take 4 ounces of beef ſewet, as many crumbs of bread, a little

lemon-peel, an anchovy, ſome nutmeg, pepper, parſley, and a little thyme; chop and beat them all well together, mix them with the yolk of an egg, and ſtuff up the breaſt; when you have no ſewet, butter will do: or you may make your force-meat in this manner: ſpread bread and butter thin, and grate ſome nutmeg over it; when you have enough, roll it up, and ſtuff the breaſt of the turky; then roaſt it of a fine brown, but don't forget to pin ſome white paper on the breaſt till it is near enough. You muſt have good gravey in the diſh, and bread-ſauce made thus: take a good piece of crumb, put it into a pint of water, with a blade or two of mace, two or three cloves, and ſome whole pepper; boil it up five or ſix times; then with a ſpoon take out the ſpice, and pour off the water: then beat up the bread with a pretty large piece of butter and a little ſalt; or onion-ſauce made thus: take ſome onions, peel them and cut them into thin ſlices, and boil them half an hour in milk and water, then drain them and beat them up with a large piece of butter, ſhake in a little flour, and ſtir it all together with a little cream or milk, put the ſauce into boats, and garniſh with lemon.

Another way to make ſauce for a turky.

Take half a pint of oyſters, ſtrain the liquor, and put the oyſters with the liquor into a ſauce-pan with a blade or two of mace; let them juſt plump; then pour in a glaſs of white-wine; let it boil once, and thicken it with a piece of butter rolled in flour; ſerve this up in a baſon by itſelf, with good gravey in the diſh; becauſe every body don't love

love oyſter ſauce. This makes a pretty ſide-diſh for ſupper, or a corner diſh of a table for dinner; if you chafe it in the diſh, add half a pint of gravey to it, and boil it up together. This ſauce is good either with boiled or roaſted turkies or fowls; but you may leave the gravey out, adding as much butter as will do for ſauce, and garniſh with lemon. Note, take care to waſh the oyſters clean.

Chicken Surprise.

IF a ſmall diſh, two chickens or a pullet will be ſufficient; roaſt it. Take the lean from the bone, cut it in thin ſlices an inch long, and toſs it up in ſix or ſeven ſpoonfuls of milk or cream, with the bigneſs of half an egg of butter, grated nutmeg, pepper and ſalt; thicken it with a little duſt of flour, to the thickneſs of a good cream, then boil it up, and ſet it to cool; then cut ſix or ſeven thin ſlices of bacon, place them in a patty-pan, and put on each ſlice ſome force-meat, then work them up in form of a French role, with raw egg in your hand, leaving a hollow place in the middle; then put in your fowl, and cover them with ſome of the ſame force-meat, rubbing it ſmooth over with your hand, and an egg, make them of the height and bigneſs of a French role; throw a little fine grated bread over them, bake them three quarters of an hour in a gentle oven, or under a baking cover, 'till they come to a brown, place them on your mazarine, that they may not touch one another, but ſo that they may not fall flat in the baking: but you may form them on your kitchen-table, with your ſlices

of bacon under them; then lift them up with your broad kitchen-knife, and place them on that which you intend to bake them on. You may put the legs of one of your chickens into the ſides of one of your loaves that you intend to put in the middle of your diſh. This is proper for a ſide diſh, for a firſt courſe, either at ſummer or winter, where you can have the ingredients above-mentioned. Let your ſauce be butter and gravey, and ſqueezed lemon, and your garniſhing fry'd parſley and cut orange.

CHICKENS *roaſted with Force-meat and Cucumbers.*

DRESS your chickens neatly, take off the breaſts and bone them, and make a force-meat as follows: take the fleſh of a large fowl and two pigeons, ſome ſlices of bacon or ham, a few ſweet herbs, ſome crumbs of bread, ſoaked in cream or milk, and boiled, then leave it to cool; being cool, mix all well together, and ſtuff your chickens with it. Tie them at both ends. Seaſon it with ſalt, pepper, nutmeg, beaten mace, thyme, parſley, and lemon-peel, with the yolks of three eggs. Take four middling cucumbers, pare them, and empty their inſides; being well emptied, blanch them in ſome water; being blanched, put them in cold water, then ſtuff them with the force-meat, and flour them at each end, and fry them of a fine brown. When your chickens are done, take them out, lay them in your diſh with the flat ſide downwards. Have ſome rich fry'd gravey and pour in the diſh. Garniſh with lemon.

To broil CHICKENS.

SLIT them down the back, and ſeaſon them with ſalt, and pepper, lay them on a very clear fire, and at a great diſtance, and let the inſide lie next the fire, till they are half done, that the fleſhy ſide be not ſcorch'd nor diſcoloured; when they are half done, you may turn them often, ſtrew on ſome raſpings of a French role, that it may be criſp; it muſt be finely grated; ſhred parſley and melted butter is a good and ready ſauce: or you may take a large handful of ſorrel, dip it in ſcalding water, then drain it, and have ready half a pint of ſtrong broth or gravey, a ſhallot ſhred ſmall, a little thyme, a little parſley, a bit of burnt butter to thicken it; lay the ſorrel in heaps, and pour the ſauce over it: garniſh with ſliced lemon. Or let your ſauce be good gravey with muſhrooms. Or in ſhort you may have what ſauce you pleaſe.

Pull'd CHICKENS

BOIL three chickens near enough, then flea them, and pull the white fleſh all from the bones, pull it into pieces and put it in a ſtew-pan with half a pint of cream, a piece of butter and the gravey that runs from the chickens; to this add ſome raw parſley ſhred fine, give them a toſs or two over the fire, and duſt a little flour upon ſome butter, and ſhake up with them. Chickens done this way muſt be killed the night before, and pull'd in pieces as broad as your finger, and half as long; you may add a ſpoonful of white wine.

N. B. The legs by themſelves make a pretty diſh broiled with ſome pepper and ſalt; the livers and gizzards being broiled, cut and ſlaſhed, and laid round the legs, with gravey in the diſh. Garniſh with lemon. Or garniſh'd the pull'd meat with the legsand rumps broyl'd.

A particular Manner of ſtewing CHICKENS *or* RABBITS.

GET two or three chickens, and boil them 'till they are half done: then take them off, and cut them into little pieces, ſeparating the joint-bones one from another; let not the meat be minced, but cut into great ſlices, not ſo exactly, but more or leſs; the breaſt-bones are not ſo proper to be put in: however, put the meat together with the other bones (upon which there muſt alſo be ſome meat remaining) into a good quantity of that water or broth wherein the chickens were boiled; and ſet it over a chafing-diſh of coals, that ſo it may ſtew on till it be enough; but firſt ſeaſon it with ſalt, pepper, and a blade of mace. This makes an excellent diſh. Serve it up in the liquor it was ſtew'd in. The ſame diſh may be alſo made of veal, or partridge, or rabbits; and indeed the beſt of them all is rabbits, if they be ſo dreſſed before Michaelmas, for afterwards they grow rank; ſince though they are fatter, yet the fleſh is more hard and dry.

CHICKENS *Chiringrate.*

HAving cut off their feet, break the breaſt-bone flat with a rolling-pin, but take care you don't break the ſkin; flour them, fry them of a fine

a fine brown in butter, then drain all the fat out of the pan, but leave the chickens in; lay a pound of gravey-beef cut very thin over your chickens, and a piece of veal cut very thin, a little mace, two or three cloves, ſome whole pepper, an onion, a little bunch of ſweet herbs, and a piece of carrot, and then pour in a quart of boiling water, cover it cloſe, let it ſtew for a quarter of an hour, then take out the chickens and keep them hot; let the gravey boil till it is quite rich and good, then ſtrain it off and put it into your pan again with two ſpoonfuls of red-wine, and a few muſhrooms; put in your chickens to heat, then take them up, lay them into your diſh, and pour your ſauce over them. Garniſh with lemon, and a few ſlices of cold ham warm'd in the gravey. Thicken the ſauce with brown butter.

You may fill your chickens with forc'd-meat and lard them with bacon, and add truffles, morels, and ſweetbreads cut ſmall, but then it will be a very high and expenſive diſh.

To Marinate CHICKENS.

TAKE chickens, quarter them, and lay them for two or three hours to marinate in vinegar or verjuice, and juice of lemon, ſalt, pepper, cloves, and bay-leaves; then make a batter with flour, white-wine or water, the yolks of eggs, ſalt, and melted butter; beat all theſe well together, drain your chickens, and dry them with a cloth, dip them into it, and broil them; and when they are well coloured, diſh them up in the form of a pyramid, and ſerve them up with

fry'd parſley and ſlices of lemon. Garniſh with lemon, and have gravey in baſons.

We ſometimes drudge them with flour inſtead of dipping them in butter.

To dreſs a WILD DUCK *with* Lemon-Juice.

GET a duck, half roaſt it, then take it off the ſpit, and lay it in a diſh; carve it, but leave the joints hanging together: put ſalt, beaten pepper, and the juice of lemons on it; turn it on the breaſt, and preſs it hard with a plate, put to it it's own gravey and two or three ſpoonfuls of good gravey and ſet it to ſtew about ten minutes; turn it again and ſerve it hot. Garniſh with lemon. You may do it the ſame way with juice of orange.

To boil a DUCK *or* RABBIT *with* Onions.

BOIL your rabbit or duck in a good deal of water, be ſure to ſkim your water, for there will always riſe a ſcum, which if it boils down will diſcolour them. They will take about half an hour boiling; for ſauce, your onions muſt be peeled, and throw them into water as you peel them, then rub them thro' a cullender, boil them in milk and water, and ſkim the liquor. Half an hour will boil them. Throw them into a clean ſieve to drain, put them into a ſtew-pan and chop them ſmall; ſhake in a little flour, put to them two or three ſpoonfuls of cream, a good piece of butter, ſtew all together over the fire till they are thick and fine; lay the duck or rabbit in the diſh, and pour the ſauce all over. If a rabbit you muſt cut off the head, and cut it in two, and lay it on each ſide the diſh.

Or you may make this ſauce: take one large onion, cut it ſmall, half a handful of parſley clean waſhed and picked, chop it ſmall, a lettuce cut ſmall, a quarter of a pint of good gravey, a good piece of butter rolled in a little flour; add a little juice of lemon, a little pepper and ſalt, let all ſtew together for half an hour, then add two ſpoonfuls of red-wine; this ſauce is moſt proper for a duck; lay your duck in the diſh, and pour your ſauce over it.

To dreſs a DUCK *with* Green-Peas.

SET a deep ſtew pan over the fire, with a piece of freſh butter, ſinge your duck and flour it, turn it in the pan two or three minutes, then pour out all the fat, but let the duck remain in the pan; put to it half a pint of good gravey, a pint of peas, two lettuces cut ſmall, a ſmall bunch of ſweet herbs, a little pepper and ſalt, cover them cloſe, and let them ſtew for half an hour; now and then give the pan a ſhake; when they are juſt done, grate in a little nutmeg, and put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three ſpoonfuls of cream; ſhake it all together for three or four minutes; take out the ſweet herbs, lay the duck in the diſh and pour the ſauce over it.

To dreſs a DUCK *with* Cucumbers.

PARE three or four cucumbers, take out the ſeeds, cut them into little pieces, lay them in vinegar for two or three hours before, with

with two large onions peeled and ſliced, then do your ducks as above; then take the duck out, and put in the cucumbers and onions, firſt drain them in a cloth, let them be a little brown, ſhake a little flour over them, in the mean time let your duck be ſtewing in a ſtew-pan with half a pint of gravey, for a quarter of an hour; then add to it the cucumbers and onions, with pepper and ſalt to your palate, a good piece of butter rolled in flour, and two or three ſpoonfuls of red wine; ſhake all together, and let it ſtew together for eight or ten minutes, then take up the duck and pour the ſauce over it.

Or you may roaſt your duck, and make this ſauce and pour over it, but then a quarter of a pint of gravey will be enough.

A Duck à la Braiſe.

LARD your duck with little pieces of bacon, ſeaſon it, inſide and out, with pepper and ſalt, ſavoury herbs chopt, and red wine and vinegar, lay a layer of bacon, cut thin, in the bottom of the ſtew-pan, and then a layer of lean beef cut thin; then lay on your duck with ſome carrot, an onion, a little bunch of ſweet herbs, a blade or two of mace, and lay a thin layer of beef over the duck, cover it and ſet it over a ſlow fire for eight or ten minutes, then take off the cover, and ſhake in a little flour, give the pan a ſhake, pour in a pint of ſmall broth or boiling water; give the pan a ſhake or two, cover it cloſe again, and let it ſtew half an hour: then take off the cover, take out the duck and keep it hot, let the ſauce boil till there is about a quarter of a pint

or

or little better, then ſtrain it, and put it into a ſtew-pan again with a glaſs of red wine; put in your duck, ſhake the pan, and let it ſtew four or five minutes, then lay your duck in the diſh, and pour the ſauce over it, and garniſh with lemon.

N. B. If you love your duck very high, you may fill it with the following ingredients: cut a veal ſweet-bread in eight or ten pieces, a few truffles, ſome oyſters, a little ſweet herbs and parſley chop'd fine, a little pepper, ſalt, and beaten mace: fill your duck with the above ingredients, tie both ends tight, and dreſs as above.

Or if you chooſe it you may fill it with force-meat made thus: take a little piece of veal, take all the ſkin and fat off, beat it in a mortar with as much ſewet, and an equal quantity of crumbs of bread, a few ſweet herbs, ſome parſley chop'd, a little lemon-peel, pepper, ſalt, beaten mace and nutmeg, and mix it up with the yolk of an egg.

You may ſtew an ox's palate tender, and cut it into pieces, with ſome artichoke-bottoms cut in four, and toſſed up in the ſauce; you may lard the duck, or let it alone as you think proper: ſome people like it one way, and ſome the other.

To boil Ducks *in the* French *Taſte.*

LARD your ducks, ſpit them and half roaſt them; then put them into a ſtew-pan with a pint of red wine and the ſame quantity of gravey, with ſome cheſnuts, firſt roaſted and peel'd, half a pint of great oyſters, the liquor ſtrain'd and the beards taken off; two onions minced ſmall, ſome mace, pepper, a little beaten ginger, and a little thyme ſtripped: then put in the cruſt of a

French

French role grated, to thicken it, cover it, and let it ſtew half an hour over a ſlow fire, then diſh it up with the ſauce poured over them.

N. B. This may be varified. If there be ſtrong broth, there need not be ſo much wine put into it; and if there be no oyſter, or cheſnuts, you may put in artichoke bottoms, turnips, cauliflowers, bacon in thin ſlices, ſweetbreads, &c.

To dry a Goose.

TAKE a fat gooſe, take a handful of common ſalt, a quarter of an ounce of ſalt-petre, four ounces of coarſe ſugar, mix all together, and rub your gooſe very well, let it lie in this pickle a week, turning and rubbing it every day, then roil it in bran, and hang it up in a chimney where wood-ſmoke is, for a week. If you have not that convenicy, ſend it to the bakers the ſmoke of the oven will dry it, or you may hang it in your own chimney, not too near the fire; when it is well dried, keep it in a dry place, you may keep it two or three months, or more; when you boil it, put it in a good deal of water, and take care to ſkim it well.

Note, you may have turnips, or cabbage boiled and ſtewed in butter, or onion ſauce, if you pleaſe.

To dreſs a Goose *with* Onions *or* Cabbage.

LAY it in ſalt for a week, then boil it; it will take about an hour, you may either make onion ſauce, as we do for ducks, or cabbage boiled, chopped, and ſtewed in butter, a little peper and ſalt; lay the gooſe in the diſh, and

pour

pour the ſauce over it. It eats exceeding well with either.

To ſtew GIBLETS.

SCALD them and pick them, break the two pinion bones in two, and cut off the noſtrels; cut the liver in two, the gizzard in four, and the neck in two; ſlip off the ſkin of the neck, and make a pudding thus: take two hard eggs chopped fine, the crumb of a French role ſteeped in hot milk, then mix it with the hard egg, a little nutmeg, pepper, ſalt and a little ſage chopped fine, a very little melted butter, ſtir it together: tie one end of the ſkin, and fill it with the ingredients, tie the other end tight, and put all together into a ſtew-pan, a bunch of ſweet herbs, an onion, ſome whole pepper, mace, two or three cloves tied up looſe in a muſlin rag, a very little piece of lemon-peel; cover them, and let them ſtew 'till quite tender, then take a ſmall French role toaſted brown on all ſides, and put it into the ſtew-pan, give it a ſhake, and let it ſtew 'till there remains juſt gravey enough to eat with them, then take out the onion, ſweet herbs and ſpice; lay the role in the middle, the giblets round, cut the pudding into ſlices and lay round, then pour the ſauce over all.

Note, The pudding will not take half the time ſtewing as the giblets.

Another Way to Stew GIBLETS.

CLEAN, pick, and waſh them, ſkin the feet, cut off the bill, cut the head in two, break the pinion bones in two, cut the liver in two, the gizzard into four, pull the pipe out of the

neck, and cut the neck in two, then put them into a pipkin with half a pint of water, ſome whole pepper, black and white, a blade of mace, a little ſprig of thyme, a ſmall onion, a little cruſt of bread, cover them cloſe, and ſet them on a very ſlow fire, let them ſtew 'till they are quite tender, then take out the herbs and onion, and pour them into a diſh. Seaſon them with ſalt.

To roaſt PIGEONS.

BLANCH the livers, take parſley clean waſhed and chopped, ſome pepper and ſalt rolled in butter; fill the bellies, tie the neck-end cloſe, ſo that nothing can run out; put a ſkewer through the legs, and have a little iron on purpoſe, with ſix hooks to it, and on each hook hang a pigeon, faſten one end of a ſtring to the chimney, and the other end to the iron, or put them on a ſmall ſpit, flour them and baſte them with butter, turn them gently for fear of hitting the bats, they will roaſt nicely thus, and be full of gravey: take care that you do not loſe any of the liquor; you may melt a very little butter and put into the diſh, your pigeons ought to be quite freſh, and not too much done; this is by much the beſt way of doing them, for then they will ſwim in their own gravey, and a very little melted butter will do,

When you roaſt them on a ſpit all the gravey runs out, or if you ſtuff them and broil them whole you cannot ſave the gravey ſo well, though they will be very good with parſley and butter in the diſh, or ſplit and broiled with pepper and ſalt.

To boil PIGEONS.

LET them boil by themſelves, for about fifteen minutes, then boil a handſome piece of bacon and lay in the middle; ſtew ſome ſpinach to lay round, and lay the pigeons on the ſpinach. Garniſh your diſh with criſp'd parſley. Or you may lay one pigeon in the middle, and the reſt round, and the ſpinach between each pigeon, and a ſlice of bacon on each pigeon. Garniſh with ſlices of bacon, and have melted butter in a cup.

SHALLOT-SAUCE *for a boil'd* Scraig of Mutton.

TAKE about a gill of the liquor the mutton is boiled in, as much elder vinegar, two or three ſhallots cut fine, a little ſalt and ſome chop'd parſley; put it into a ſauce-pan, with a piece of butter half as big as an egg rolled in a little flour; ſtir it together, and give it a boil.

To dreſs LIVERS *with* Muſhroom-Sauce.

CUT ſome muſhrooms freſh or pickled, or both, cut them ſmall; bruiſe the liver fine, with ſome parſley chop'd ſmall, a ſpoonful or two of catchup, a glaſs of white wine, and gravey to make a ſufficient quantity of ſauce; thicken it with a piece of butter rolled in flour. This is proper either for roaſt or boil'd.

To make LEMON-SAUCE *for boil'd* Fowls.

PARE off the rind of a lemon, then cut the lemon into ſmall ſlices, and take all the kernels out, bruiſe the liver with two or three ſpoonfuls of good gravey, then melt ſome butter,

ter, mix it all together, give them a boil, and cut in a little lemon-peel very ſmall. Blanch it with parſley and hard eggs.

A pretty little SAUCE.

BRUISE the liver of the fowl with a little of the liquor, cut a little lemon-peel fine, melt ſome good butter, and mix the liver by degrees; give it a boil, and pour it into the diſh.

A German *Way of Dreſſing* FOWLS.

TAKE a duck, turky or fowl, ſtuff the breaſt with what force-meat you like, and fill the body with roaſted cheſnuts peel'd. Roaſt it, and have ſome more roaſted cheſnuts peel'd, put them in half a pint of good gravey, with a little piece of butter rolled in flour; boil theſe together, with ſome ſmall turnips, and ſauſages cut in ſlices, and fry'd or boil'd. Garniſh with cheſnuts.

An excellent Way to Dreſs a TURKY *or* FOWL.

TAKE a turky or fowl, bone them, and make a force-meat as follows: take the fleſh of a fowl, cut it ſmall, then a pound of veal, beat it in a mortar, with half the quantity of beef ſewet, as much crumbs of bread, ſome muſhrooms, truffles and morels cut ſmall, a few ſweet-herbs and parſley, with ſome nutmeg, pepper and ſalt, a little mace beaten, ſome lemon-peel cut fine; mix all theſe together, with the yolks of two eggs, then fill your turky, and roaſt it. This will do for a large turky, and ſo in proportion for a fowl. Let your ſauce be good gravey with muſhrooms, truffles and morels in it:

it: then garniſh with lemon, and for variety you may lard your fowl or turkey.

To Force a Fowl.

TAKE a large fowl, pick it, draw it, ſlit the ſkin down the back, and the fleſh from the bones, mince it very ſmall, and mix it with one pound of beef-ſewet ſhred, a pint of large oyſters chopped, a ſhallot, two anchovies, ſome grated bread, and ſome ſweet-herbs, ſhred all this very well, mix them together, and make it up with the yolks of eggs, then turn all theſe ingredients on the bones again, and draw the ſkin over again, then ſew up the back and either boil the fowl in a bladder an hour and a quarter, or roaſt it, then ſtew ſome more oyſters in gravey, bruiſe in a little of your force-meat, mix it up with a little freſh butter, and a very little flour; then give it a boil, lay your fowl in the diſh, and pour the ſauce over it Garniſh with lemon.

To roaſt a Fowl *with* Cheſnuts.

ROAST ſome cheſnuts very carfully, ſo as not to burn them, take off the ſkin and peel them, take ten or a dozen of them cut ſmall and bruiſe them in a mortar; parboil the liver of the fowl, bruiſe it, cut about four ounces of ham or bacon, and pound it; then mix them all together, with a good deal of parſley chopp'd fine, a little ſweet-herbs, ſome mace, pepper, ſalt, and nutmeg; mix theſe together and put into your fowl, and roaſt it. For ſauce take the reſt of the cheſnuts peel'd and ſkinn'd, put

them into ſome good gravey, with a little white wine, and thicken it with a piece of butter roll'd in flour; then take up your fowl, lay it in the diſh, and pour in the ſauce. Garniſh with lemon.

PULLETS *a la Sainte* Menehout.

TRUSS the legs in the body, ſlit them along the back, ſpread them on a table, take out the thigh-bone and beat them with a rolling-pin; then ſeaſon them with ſalt, pepper, mace, nutmeg and ſweet herbs; after that take a pound and a half of veal, cut it into thin ſlices, and lay it in a ſtew-pan of a convenient ſize to ſtew the pullets in: cover it and ſet it over a ſtove or ſlow fire, and when it begins to ſtick to the pan, ſtir in a little flour, ſhake the pan about till it be a little brown, then pour in as much broth as will ſtew the fowls, ſtir it together, put in a little whole pepper and an onion, and a little piece of bacon or ham; then lay in your fowls, cover them cloſe, and let them ſtew half an hour; then take them out, lay them on the gridiron to brown on the inſide, then lay them before the fire to do on the outſide; ſtrew them over with the yolk of an egg, ſome crumbs of bread, and baſte them with a little butter: let them be of a fine brown, and boil the gravey till there is about enough for ſauce, ſtrain it, put a few muſhrooms in, and a litttle piece of butter rolled in flour; lay the pullets in the diſh, and pour in the ſauce. Garniſh with lemon.

Note, You may brown them in the oven, or fry them, which you think droper.

MUT-

Mutton Chops *in Diſguiſe.*

RUB your chops with pepper, ſalt, nutmeg, and a little parſley; roll each chop in white paper, well buttered on the inſide, and roll'd on each end cloſe. Broil them gently and lay them in your diſh, and garniſh with fry'd parſley; throw ſome all over, have a little good gravey in a cup, but take great care you don't break the paper, nor have any fat in the diſh, but let them be well drained.

To broil Chickens.

TAKE your chickens, ſlit them down the back, and ſeaſon them with pepper and ſalt, lay them on a very clear fire, and at a great diſtance. Let the inſide lye next the fire till it is above half done; then turn them, and take great care the fleſhy ſide don't burn, throw ſome fine raſpings of bread over them, and let them be of a fine brown, but not burnt. Let your ſauce be good gravey, with muſhrooms, and garniſh with lemon and the livers broil'd, the gizzards cut, ſlaſh'd, and broil'd with pepper and ſalt.

Note, You may ſtrew over your chickens, crumbs of bread, and ſweet herbs.

Or this ſauce: take a handful of ſorrel, dip it in boiling water, drain it and have ready half a pint of good gravey, a ſhallot ſhred ſmall, and ſome parſley boil'd green; thicken it with a piece of butter roll'd in flour, and add a glaſs of red wine, then lay your ſorrel in heaps round the fowls, and pour the ſauce over them. Garniſh with lemon.

Note, You may make what ſauce you think proper.

Pull'd Chickens.

BOIL three chickens juſt fit for eating, when they are enough, flea all the ſkin off, from the breaſt and wings, pull it into pieces about as thick as a quill, and half as long as your finger. Have ready a quarter of a pint of good cream and a piece of freſh butter as big as an egg, ſtir them together till the butter is all melted, and then put in your meat with the gravey that came from them, give them two or three toſſes round on the fire, put them into a diſh, and ſend them up hot. Seaſon it with lemon juice, pepper, ſalt, mace and a ſhallot.

The leg and rumps ſhould be broiled very nicely with ſome pepper and ſalt; and laid round the pulled. Garniſh with lemon.

Chickens *boiled with* Bacon *and* Sellery.

BOIL two chickens in a pot with a piece of ham, or good thick bacon; boil two bunches of ſellery tender, then cut all the white part about two inches long, put it into a pint of cream, a piece of butter roll'd in flour, and ſome pepper and ſalt; ſet it on the fire, and ſhake it often: when it is thick and fine, lay your chickens in the diſh and pour the ſauce in the middle, that the ſellery may lye between the fowls, and garniſh the diſh all round with ſlices of ham or bacon either cold or hot.

Chickens *with* Tongues *fit for a large Company.*

BOIL ſix ſmall chickens very white, take ſix hogs tongues boiled and peeled, a cauliflower boiled very white in milk and water whole,

whole, and a good deal of ſpinach boiled green; then lay your cauliflower in the middle, the chickens cloſe all round, and the tongues round them with the roots outwards, and the ſpinach on little pieces of bacon toaſted, and lay a little bit on each of the tongues.

To ſtew Caickens.

CUT two chickens into quarters, waſh them and put them into a ſauce-pan; put to them a gill of water, half a pint of red wine, ſame mace, pepper, a bunch of ſweet herbs, an onion, and a few raſpings; cover them cloſe, let them ſtew half an hour, then take a piece of butter about as big as an egg rolled in flour, put it in, and cover it cloſe for five or ſix minutes, ſhake the ſauce-pan about, and then take out the ſweet herbs and onion. You may take the yolks of two eggs, beat and mix'd with them; if you don't like it, leave them out. Garniſh with lemon.

Ducks à la Mode.

TAKE two ducks, cut them into quarters, fry them in butter a little brown, then pour out all the fat, and throw a little flour over them; add half a pint of good gravey, a quarter of a pint of red wine, two ſhallots, an anchovy, and a bunch of ſweet herbs; cover them cloſe, and let them ſtew half an hour; take out the herbs, ſkim of the fat, and let your ſauce be as thick as cream. Send it to table and garniſh with lemon.

To dreſs a WILD DUCK *the beſt Way.*

HALF roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together, throw a little pepper and ſalt, and ſqueeze the juice of a lemon over it, turn it on the breaſt, and preſs it hard with a plate, then add to it its own gravey, and two or three ſpoonfuls of good gravey; cover it cloſe with another diſh, and ſet it over a ſtove ten minutes, then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little Red wine, and a ſhallot cut ſmall, if you like it, but it is apt to make the duck eat hard, unleſs you firſt heat the wine and pour it in juſt as it is done.

PIGEONS au Poir.

THESE pigeons ſhould be truſs'd, as if they were to boil, only one leg left on, which muſt be brought thro' the vent to appear like a ſtalk to the pear: theſs pigeons muſt be brais'd: then make the following force-meat, take a pound of veal, a pound of beef-ſewet, beat both in a mortar fine, an equal quantity of crumbs of bread, ſome pepper, ſalt, nutmeg, beaten mace, a little lemon peel cut ſmall, ſome parſley cut ſmall, and a very little thyme ſtripp'd; mix all together, with the yolk of an egg, fill the pigeons with it; then they are to be rubbed with yolks of eggs and bread, and then fry'd; ſerve it up with cullis and fry'd parſley.

PIGEONS *ſtoved*

GET a ſmall cabbage lettuce, juſt cut out the heart and make a force-meat as before, only chop the heart of the cabbage and mix with it; fill up the place you took out, and

tie it acroſs with a packthread; fry it of a light brown in freſh butter, pour out all the fat, lay the pigeons round, flat them with your hand, ſeaſon them a little with pepper, ſalt, and beaten mace (take great care not to put too much ſalt) pour in half a pint of white wine, cover it cloſe, and let it ſtew about five or ſix minutes; then put in half a pint of good gravy, cover them cloſe and let them ſtew half an hour. Take a good piece of butter rolled in flour, ſhake it in, when it is fine and thick take it up, untie it, lay the lettuce in the middle, and the pigeons round, ſqueeze in a little lemon-juice, and pour the ſauce all over them. Stew a little lettuce, and cut it into pieces for garniſh, with pickled red cabbage.

Note, For change, you may ſtuff your pigeons with the ſame force-meat, and cut two cabbage-lettuces into quarters, and ſtew as above; ſo lay the lettuces between each pigeon, and one in the middle, with lettuce round it, and pour the ſauce all over them.

Pigeons en Compôte.

PULL and draw your pigeons, truſs them handſomely, the legs in the bodies, and parboil them; then lard them with bacon, ſeaſoned with ſalt, herbs, pepper, ſpices, minced cives and parſley, and ſtew them à la Braiſe.* While they are a ſtewing, make a ragoo of cocks-combs, fowls livers, truffles and muſhrooms, toſſing them up in a little melted bacon, then moiſten your ragoo with gravy, ſet it to

* To ſtew them à la braiſe, is with fire over and under them.

ſimmer over a gentle fire, take off the fat, and thicken it with a cullis of veal and ham. Take up your pigeons and drain them, then put them into the ragoo, and let them ſimmer in it to give them the taſte of it: lay them in a diſh, pour the ragoo upon them, and ſerve them for the firſt courſe.

Pigeons en Compôte *with white Sauce.*

TAKE your pigeons, let them be drawn, pick'd, ſcalded, and flea'd; then put them into a ſtew-pan with veal ſweetbreads, muſhrooms, cocks-combs, truffles, morels, pepper, and ſalt; then put in a pint of thin gravy or broth, a bunch of ſweet herbs, an onion, and a blade or two of mace; cover them cloſe, let them ſtew half an hour, then take out the herbs and onion, then beat up the yolk of two or three eggs, and ſome chopp'd parſley in a gill of cream, and a little nutmeg; mix all together, ſtir it one way till thick; lay the pigeons in the diſh, and the ſauce all over it. Garniſh with lemon.

A Pupton of Pigeons.

PRepare ſome ſavoury force meat rolled out like paſte, put it in a buttered diſh, lay a layer of very thin bacon, ſquab pigeons ſliced, a ſweetbread, aſparagus-tops, muſhrooms, cocks-combs, a palate boiled tender and cut into pieces, and the yolks of hard eggs; make another force-meat and lay over like a pye, bake it, and when enough turn it into a diſh, and pour gravy in it, ſtrew in the diſh ſome rings of vermicelly.

PIGEONS *boiled with Rice.*

GET ſix pigeons, ſtuff their bellies with parſley, pepper, and ſalt roll'd in a little piece of butter; put them into a quart of mutton-broth, with a little beaten mace, a bundle of ſweet herbs, and an onion; cover them, and let them boil a quarter of an hour; then take out the onion and ſweet herbs, and take a pretty large piece of butter rolled in flour, put it in and give it a ſhake, ſeaſon it with ſalt if you think it wants it, then have ready half a pound of rice boiled tender in milk; take care it don't burn to; when it begins to be thick, take the yolks of two or three eggs, beat up with two or three ſpoonfuls of cream and a little nutmeg, ſtir it together till it is quite thick, then take up the pigeons and lay them in a diſh; pour the gravy to the rice, ſtir all together and pour over the pigeons. Garniſh with hard eggs cut into quarters.

PIGEONS *Fricandos.*

TRUSS your pigeons with their legs in their bodies, divide them in two, and lard them with bacon; then lay them in a ſtew-pan with the larded ſide downwards, and two whole leeks cut ſmall, a couple of ladlefuls of mutton broth, or veal gravy; cover them cloſe over a very ſlow fire, and when they are enough make your fire very briſk, to waſte away what liquor remains; when they are of a fine brown take them up, and pour out all the fat that is left in the pan; then pour in ſome good broth

or

or veal gravy to looſen what ſticks to the pan, and a little pepper; ſtir it about for two or three minutes and pour it over the pigeons. This is a very pretty ſide diſh.

To roaſt PIGEONS *with a Farce.*

MAKE a farce as follows: Take the livers minced ſmall, as much ſweet ſewet or marrow, grated bread, and hard egg, an equal quantity of each; ſeaſon with beaten mace, nutmeg, a little pepper, ſalt, and a little ſweet herbs; mix all theſe together with the yolk of an egg, then cut the ſkin of your pigeon between the legs and the body, and very carefully with your fingers raiſe the ſkin from the fleſh, but be careful not to break it; then force them with this farce between the ſkin and the fleſh; then truſs the legs cloſe to keep it in; ſpit them and roaſt them, drudge them with a little flour, and baſte them with a piece of butter; ſave the gravy which runs from them, and mix it up with a little red wine, a little of the farce meat, and ſome nutmeg; let it boil, then thicken it with a piece of butter rolled in flour, the yolk of an egg beat up, and ſome minced lemon; when enough, lay the pigeons in the diſh, and pour in the ſauce. Garniſh with lemon.

To dreſs PIGEONS à Soleil.

STEW your pigeons in a very little gravy till they are enough, and take different ſorts of fleſh, according to your fancy, *&c.* both of butchers meat and fowl; chop it ſmall, ſeaſon it with beaten mace, cloves, pepper and ſalt, and

and beat it in a mortar till it is like paſte; roll your pigeons in it, then roll them in the yolk of eggs; ſhake flour and crumbs of bread thick all over, have ready ſome beef dripping or hog's lard boiling; fry them brown and lay them in your diſh. Garniſh with fry'd parſley.

Pigeons *in a Hole*

SEASON your pigeons, with beaten mace, pepper, and ſalt; put a little bit of butter in the belly, lay them in a diſh, and pour a light batter all over them, made with a quart of milk and eggs, and four or five ſpoonfuls of flour; bake it, and ſend it to table. It is a very pretty diſh

Pigeons *in Pimlico.*

TAKE the livers of your pigeons with ſome fat and lean of ham or bacon, muſhrooms, truffles, parſley and ſweet-herbs; ſeaſon with beaten mace, pepper and ſalt; beat all this together with two raw eggs: put it into the bellies, roll them in a thin ſlice of veal, over that a thin ſlice of bacon; wrap them up in white paper, put them on a ſmall ſpit, and roaſt them; in the mean time, make for them a ragoo of truffles and muſhrooms chopped ſmall, with parſley cut ſmall; put to it half a pint of good veal gravey, thicken'd with a bit of butter rolled in flour, an hour will do your pigeons; baſte them, and when enough lay them in your diſh, take off the paper, and pour your ſauce over them. Garniſh with patties made thus: Take veal, cold ham, beef ſewet, an equal quantity, ſome

ſome muſhrooms, ſweet-herbs, and ſpice; chop them ſmall, ſet them on the fire, and moiſten them with milk or cream; then make a little puff paſte, roll it and make little patties about an inch deep and two inches long; fill them with the above ingredients, cover them cloſe and bake them; lay about ſix of them round a diſh. This makes a fine diſh for a firſt courſe.

To jugg PIGEONS.

TAKE ſome pigeons, pull, crop, and draw them, but don't waſh them; ſave the livers and put them in ſcalding water, and ſet them on the fire for about two minutes; then take them out and mince them ſmall, and bruiſe them with the back of a ſpoon; mix them with a little pepper, ſalt, grated nutmeg, and lemon-peel ſhred very fine, chopp'd parſley, and two yolks of eggs very hard; bruiſe them as you would do the liver, and put as much ſewet as liver ſhaved exceeding fine, and the ſame quantity of grated bread; work theſe together with raw eggs, and roll it in freſh butter; put a piece into the crops and bellies, and ſew up the necks and vents; then dip your pigeons in water, and ſeaſon them with pepper and ſalt, as for a pie; then put in your jugg, with a piece of ſellery, ſtop them cloſe, and ſet them in a kettle of cold water; firſt cover them cloſe, and lay a tile on the top of the jugg, and let it boil three hours; then take them out of the jugg, and lay them in a diſh, take out the ſellery, and put in a piece of butter, rolled in flour; ſhake it about

bout till it is thick, and pour it on your pigeons. Garniſh with lemon.

To Stew Pigeons.

SEASON them with pepper, ſalt, cloves, mace, and ſome ſweet herbs; wrap this ſeaſoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roaſt them; then put them in a ſtew-pan, with a quart of good gravy, a little white-wine, ſome pickled muſhrooms, a few pepper-corns, three or four blades of mace, a bit of lemon-peel, a bunch of ſweet herbs, a bit of onion, and ſome pickled oyſters; let them ſtew till they are enough, then thicken it up with butter and yolks of eggs. Garniſh with lemon.

Ducks may be done the ſame way. You may alſo put force-meat into their bellies.

Another Way.

STUFF them with forc'd-meat, then fry them in butter till they are brown, then drain the butter from them, and put boiling water to them, with gravy-beef, and ſeaſoning, and let them ſtew over a ſlow fire; when they are tender, ſtrain off the liquor, and thicken it with the yolk of an egg, and put to it a little walnut pickle. Garniſh with lemon and thin ſlices of bacon.

Pigeons à la Braiſe.

PICK, gut, and truſs large pigeons, lard them with thick bacon well ſeaſon'd; then take a ſtewpan, and garniſh it with ſlices of bacon, veal, and onions; place in it your pigeons,

pigeons, and ſeaſon them with pepper, ſalt, fine ſpices, and ſweet herbs, and cover them under and over, and let them ſtew; being ſtewed, let them drain: Keep your ragoo ready made with ſweetbreads of veal, truffles, and champignons, your ſweetbreads of veal being blanched, put them into the ſtewpan, together with your truffles and champignons, adding to them a ladleful of gravy, and a little cullis, and let it ſtew. All being done, and of a good taſte, diſh up your pigeons, pour your ragoo over them, and ſerve them up hot for an entry.

To fry PIGEONS.

BLANCH them, then cut them in two, beat them flat, and put them in a ſtewpan with onions, parſley, pepper, ſalt, cloves, baſil, a piece of butter, a ladleful of broth, or the liquor they were blanch'd in, and ſome vinegar; all theſe having ſtew'd a little while, take them out and dip them in whites of eggs, and then in flour, and fry them immediately; diſh them handſomely, and pour over them the liquor they were ſtew'd in, after being ſtrained. Garniſh with fry'd parſley.

To broil PIGEONS *whole.*

SEASON and ſtuff them with the ſame ſtuffing as jugg'd pigeons; broil them, or put them in an oven; when they are enough, take the gravy from them, and take off the fat; then put to the gravy two or three ſpoonfuls of water, a little boil'd parſley ſhred; then thicken your

your ſauce. Garniſh your diſh with criſp parſley.

Another Way.

TAKE your pigeons, ſlit them down the back, ſprinkle them with ſalt and pepper, lay them on the gridiron, broil them gently, turning them often; baſte them with red wine; make a ſauce of freſh butter, a ſhalot, and the juice of lemons, and ſo ſerve them up hot.

To dreſs PIGEONS à la Sainte Menehout.

FIRST get large pigeons, then truſs them, divide them into two, and lard them with bacon well ſeaſon'd; cut ſlices of bacon, and alſo of veal, or beef; ſeaſon them with ſalt, pepper, ſpices, ſweet-herbs, cives, and parſley ſhred ſmall, and lay your ſlices of bacon over the bottom of a ſtew-pan, lay ſlices of veal upon them, and ſome onions and carrots ſliced. Then lay in your pigeons, lay on them the ſame ſeaſoning that you did under them; lay ſlices of veal over your ſeaſoning, and ſlices of bacon over your veal. Cover your ſtew-pan cloſe, and ſet them to ſtew à la braiſe, (*i.e*) with fire both over them and under them: when they are about half ſtew'd, moiſten them with a pint of milk, and a couple of ſpoonfuls of good broth, and let them ſtew 'till they are enough; then take them off the fire, ſet them by 'till they are cold, letting them ſtand in their own liquor; then take them up and drain them, then dip them in beaten eggs, and drudge them well with crumbs

crumbs of bread, and fry them brown in hog's lard, and ſerve them up hot.

If you would have them broil'd, then dip them in the fat in which they were ſtew'd, and drudge them well with grated bread, and lay them on a gridiron, and broil them, and ſerve them up with a ramolade made of oil, ſalt, pepper, anchovies, and a little muſtard mingled well together, with a little cives, and parſley, ſhred ſmall, and the juice of a lemon.

You may ſerve them up cold without being either fryd or broil'd, in plates or little diſhes.

A Cullis of PIGEONS.

TAKE a couple of pigeons at their full growth, roaſt them, and pound them in a mortar; then ſhred a couple of anchovies, ſome morels and truffles, a couple of rocambles, a few capers, ſome parſley and cives together very ſmall; mix theſe with the pounded pigeons, put them into a ſtew pan with veal gravey and ham let them ſimmer a-while, then ſtrain it through a ſieve for uſe.

Cuckows may be dreſſed the ſeveral ways that pigions are.

To dreſs PARTRIDGES á la Braiſe.

PULL and draw your partridges, truſs their legs into their bodies, parboil them, and lard them with bacon, ſeaſoned with ſalt, pepper, ſpices, ſweet herbs, cives and parſley ſhred. Take a ſtew-pan with a cover, lay bards of bacon over the bottom of it, lay upon your beef ſlices of carrot and onions, and ſtrew over them ſhred parſley; ſeaſon

ſeaſon with ſalt, pepper, ſpices, and ſweet-herbs; then lay in the partridges with the breaſts downwards; then ſeaſon them above as you did underneath, and then lay over them ſlices of beef, and upon them ſlices of bacon; cover your ſtew-pan, and let them ſtew with fire over and under them. While they are ſtewing, make a ragoo of cocks-combs, fat livers, veal ſweet-breads, truffles, muſhrooms, artichoke-bottoms and aſparagus-tops, according to the ſeaſon, in the following manner: toſs up in a ſtew-pan with the ſweet-breads, fat livers, cocks-combs, muſhrooms, and truffles; moiſten them with gravey, and let them ſimmer in it half an hour; then ſkim off the fat clean and having blanch'd your artichoke-bottoms and aſparagus-tops in water, put them into the ſtew-pan, and thicken it with a cullis of veal and ham. When your partridges are ſtew'd enough, take them up, drain them, and put them into your ragoo, Diſh them handſomely, pour the ragoo upon them, and ſerve them up for a firſt courſe.

To make PARTRIDGE Pains.

TAKE roaſted partridges, and the fleſh of a fowl, ſome parboil'd bacon, fried ſewet, muſhrooms, and morels chopp'd; alſo artichoke bottoms, truffles, a little nutmeg, ſalt, and pepper, mace, and ſweet-berbs, all cut very ſmall; and add the crumb of a loaf ſoak'd in gravey, and ſome yolks of eggs to bind it. Then make your pains upon paper of a round figure, and of the thickneſs of an egg, at a proper diſtance one from another. Dip the point of your knife in

beaten eggs, in order to ſhape them, bread them neatly, and bake them a quarter of an hour in a quick oven; obſerve that the truffles and morels be boiled tender in the gravey you ſoak the bread in. Serve them up for a ſide diſh. Or theſe will ſerve to garniſh the large ſide diſhes.

To ſtew PARTRIDGES.

GET half a dozen partridges, parpoil them; then cut them into little pieces, ſeparating the joint bones one from the other, cut the meat into as large ſlices as you can, but do not cut it clear off from the bones; put both meat and bones (except the breaſt-bones) into a ſtew-pan, with ſome of the liquor wherin they were ſtewed, ſeaſon it with ſalt and pepper, ſet it on the fire to ſtew, afterwards put in a little ſweet oil. When it is near enough, ſqueeze in the juice of a lemon. Pour all out into a large diſh, and ſerve it up hot.

To roaſt PARTRIDGES.

DRAW your partridges, truſs them; then roaſt them fifteen minutes; then ſauce them with ſalt, water, grated bread, and a whole onion, boiled together: when it is boiled, take out the onion, and put in minced lemon in its ſtead; put in alſo a piece of butter; diſh your partridges, and ſerve them up with this ſauce.

Another way to roaſt PARTRIDGES.

ROAST them nicely but not too much, drudge them with a little flour, and baſte them moderately, let them have a fine froth, let there be good gravey-ſauce in the diſh, and bread-

ſauce

ſauce in baſons made thus: take a pint of water, put in a pretty thick piece of bread, ſome whole pepper, a blade or two of mace, boil it five or ſix minutes till the bread is ſoft, then take out all the ſpice and pour out all the water, only juſt enough to keep it moiſt, beat it with a ſpoon ſoft, throw in a little ſalt, and a pretty large piece of freſh butter, ſtir it well together, ſet it over the fire for a minute or two, then put it into a baſon.

To boil PARTRIDGES.

BOIL them in a good deal of water, let them boil quick, and fifteen minutes will be ſufficient: for ſauce, take a quarter of a pint of cream, and a piece of freſh butter as big as a large walnut, ſtir it one way till it is melted and pour it into the diſh

To roaſt PHEASANTS.

TAKE your pheaſants, pick and draw them, blanch and lard them with fine bacon, ſpit them with paper round them, to be done before a ſlow fire. When almoſt done, take the paper off to let them get a colour, and diſh them up handſomely. Have bread ſauce.

Another Way to roaſt PHEASANTS.

PICK and draw them, and ſinge them, lard one with bacon but not the other, ſpit them, roaſt them, and pepper them all over the breaſt; when they are juſt done, flour and baſte them with a little butter, and let them have a fine white froth, then take them up and pour good gravey in the diſh and bread ſauce in plates.

Or you may put water-creſſes picked and waſhed, and juſt ſcalded, with gravy in the diſh, and lay the creſſes under the pheaſants.

Or you may make ſellery ſauce ſtewed tender, ſtrained and mixed with cream, and poured into the diſh.

If you have but one pheaſant, take a large fine fowl about the bigneſs of the pheaſant, pick it with the head on, draw it and truſs it with the head turned as you do a pheaſant's, lard the fowl all over the breaſt and legs with a large piece of bacon cut in little pieces; when roaſted put them both in a diſh, and no body will know it: they will take half an hour's doing, as the fire muſt not be too briſk.

To boil a Pheasant.

BOIL it in a good deal of water, keep your water boiling, half an hour will do a ſmall one, and three quarters of an hour a large one; let your ſauce be ſellery ſtewed and thicken'd with cream, and a little piece of butter rolled in flour; take up the pheaſant, and pour the ſauce all over. Garniſh with lemon. Obſerve to ſtew your ſellery ſo, that the liquor will be all waſted away before you put your cream in; if it wants ſalt put in ſome to your palate.

To boil Pheasants, Woodcocks, Partridges, Chickens, *or* Quails.

TAKE three pheaſants, or other birds, put them into a ſtew-pan with as much water as will cover them; likewiſe take two blades of mace, a nutmeg cut in quarters, three or four whole

whole cloves, a piece of butter, three or four manchet toaſts toaſted brown, ſoak them in ſherry or ſack, ſtrain them through a ſieve with ſome of the liquor you ſtew the pheaſants in, then put them in your ſtew-pan to your pheaſants, ſtew them ſoftly, turning them very often till the liquor be half waſted, then put in a little freſh butter and ſalt; when it is enough, garniſh your diſh with ſliced lemon and the yolks of hard eggs ſhred fine, laying little heaps between your ſlices of lemon; lay ſippets in the bottom of your diſh, and then lay on them your pheaſants, and pour your liquor very hot upon them, lay on their breaſts ſome round ſlices of lemon.

To dreſs a PHEASANT à la Braiſe.

PHEASANTS a la braiſe are done in the ſame manner as partridges. See page 128.

A RUDDOCK.

IS a water bird, much like a duck, but the fleſh of it is much more delicious than that of ducks. Dreſs it all the ways you do ducks.

To fry THRUSHES.

FRY them in lard with a little flour, a little white-wine, ſalt, pepper, nutmeg, a bunch of ſweet herbs and capers, and when you ſerve them up, ſqeeze in a lemon, ſkim off the fat, and ſtrain the ſauce over the thruſhes, and garniſh with ſliced lemon, chopped capers, and beet-root.

To roaſt SNIPES.

DRAW them or not, as you like them, but if they are drawn, put ſmall onions into the bellies, and while they are roaſting put

red wine vinegar, ſalt, pepper, and anchovy into the dripping-pan; to which, when they are roaſted, add a little grated bread and ſome butter, ſhaking the whole well together, and ſo ſerve them up: if you do not draw them, then only take out the guts, mince them very ſmall, and put them into red wine, with a little ſalt, gravey, and butter; or you may make the ſauce thus: having boiled ſome onions, butter them, and ſeaſon them with pepper and ſalt, and put to them the gravey of any freſh meat.

To roaſt Snipes *or* Woodcocks.

SPIT them on a ſmall bird ſpit, flour them and baſte them with a piece of butter, then have ready a ſlice of bread toaſted brown, lay it in a diſh, and ſet it under the ſnipes, for the trail to drop on to know when thy are enough; take them up and lay them on the toaſt. You ſhould never put gravey into the diſh with wild fowl for it ſoddens the toaſt and crumbs too much. You ſhould ſend up four ſauces, viz. bread, onion, butter and gravey. Garniſh with lemon, and ſend them hot to table.

Snipes *or* Woodcocks *in a Surtout.*

MAKE a force-meat, with veal, as much beef ſewet chopp'd and beat in a mortar, with an equal quantity of crumbs of bread; mix in a little beaten mace, pepper and ſalt, ſome parſley, and a little ſweet-herbs, mix it with the yolk of an egg, lay ſome of this meat round the diſh, then lay in the ſnipes, being firſt drawn and half roaſted; take care of the trail, chop it and throw it all over the diſh. Take

Take ſome good gravey, according to the bigneſs of your ſurtout, ſome truffles and morels, a few muſhrooms, a ſweetbread cut into pieces, artichoke-bottoms cut ſmall, let all ſtew together, ſhake them, take the yolks of two or three eggs, according as you want them, beat them up with a ſpoonful or two of white wine, and ſtir all together one way, when it is thick take it off, let it cool, and pour it into the ſurtout; have the yolks of a few hard eggs put in here and there, ſeaſon with beaten mace, pepper and ſalt, to your taſte; cover it with the force-meat all over, rub the yolks of eggs all over to colour it, then ſend it to the oven. Half an hour does it, ſend it hot to table.

To boil SNIPES.

BOIL ſnipes either in ſtrong broth, or water and ſalt, take out the guts, and chop them ſmall with the liver, add grated bread, a little of the broth, and ſome whole mace, ſtew them together in ſome gravey; then diſſolve the yolks of a couple of eggs in wine vinegar, add nutmeg grated; and when you are ready to ſerve it up, put in the eggs, and ſtir them among the ſauce with ſome butter; diſh them on ſippets, and pour the ſauce over them with ſome beaten butter and capers, or minced lemon or barberries.

To ſtew or fry SNIPES.

TAKE ſnipes, and ſlit them in two, but take nothing out of their bellies; then put them into a ſtew-pan or fry them with melted

bacon, and toſs them up, ſeaſoning them with ſalt and pepper, cives, and the juice of muſhrooms; when they are done, ſqueeze in the juice of a lemon, and ſerve them up hot, garniſhed with ſlices of lemon.

ORTOLANS *roaſted.*

BARD them, or let them be plain, putting a vine leaf betwixt them; when they are ſpitted, ſome crumbs of bread may be uſed as for larks; when you roaſt them, let them be ſpitted ſide-ways, which is the beſt.

ORTOLANS *fryed.*

PASS them in the pan with butter, or melted lard; after they are fryed, ſoak them with a little broth, and ſeaſon them well; to thicken the ſauce, mix with it ſome ſweetbreads, the juice of meat and muſhrooms, and when all is well ſtew'd, ſerve them up; garniſh with piſtachoes and pomegranates.

To dreſs RUFFS *and* REIFS.

THESE are Lincolnſhire birds, and you may fatten them as you do chickens, with white bread, milk, and ſugar; they feed faſt, and will die in their fat if not killed in time; truſs them croſs legged as you do a ſnipe, and ſpit them the ſame way, but you muſt gut them; put gravey, thicken'd with butter, and a toaſt under them, and ſerve them quick.

Potted WHEAT-EARS.

THEY are Suſſex birds: pick them very clean, ſeaſon them with pepper, ſalt, and ſpice, put them in a pot, cover them with butter, and

and bake them one hour; take them and put them in a colander to drain the liquor away; then cover them over with clarified butter, and they will keep.

To roaſt WOODCOCKS *the* French *Way.*

GET ſome woodcocks, pull them, draw them, waſh them, truſs them, then lard them with broad pieces of bacon over their breaſts; roaſt them, and ſerve them upon toaſts dipped in verjuice, or the juice of oranges, with the gravey, and made warm.

Another Way to roaſt WOODCOCKS

ROAST them, take out their guts and livers, bruiſe them in a ſtew-pan, put in ſome ſalt, and pepper, to ſeaſon them and red-port-wine to moiſten them. If the ſauce is not thick enough, thicken it with butter roll'd in flour; make it hot, ſqueeze in the juice of an orange or two, cut up your woodcocks in it, and ſerve them.

To roaſt QUAILS.

GET quails, truſs them, ſtuff their bellies with beef ſewet and ſweet-herbs, chopped well together; ſpit them on a ſmall ſpit, and when they grow warm, baſte firſt with water and ſalt, but afterwards with butter, and drudge them with flour. For ſauce, diſſolve and anchovy in gravey, into which put two or three ſhallots, ſliced and boiled; add the juice of Seville oranges and lemon; diſh them in this ſauce, and garniſh with lemon-peel and grated manchet: be ſure to ſerve them up hot.

Another

Another Way to dreſs QUAILS.

SLIT your quails along the back, make a farce with ſcraped bacon, a little of the lean of a ham, one truffle, ſome fowls livers, and the yolk of a raw egg; the whole minced and pounded together, and ſeaſon with ſalt, pepper, nutmeg, and ſavoury herbs; farce your quails with it, then garniſh the bottom of a ſtew-pan with ſlices of bacon and ſome of veal over them; then lay in your quails the breaſts downwards; cover them with ſlices of veal and ham, both ſeaſoned, as well thoſe under them, as thoſe upon them, with ſalt, pepper, ſavoury herbs, and ſpices. Lay a plate over the meat, ſo as that it may touch it; and a napkin all round the plate, then cover the ſtew-pan with its own cover; ſet it over a gentle fire, and ſtew it very ſoftly two hours: The moment before you ſerve, open the ſtew-pan, take out the ſlices of veal and bacon and ſet your quails over the ſtove to brown them; when they are fine and brown, and the liquor ſticks to the ſtew-pan, take them up, and lay them in the diſh in which you intend to ſerve them; take out all the fat that remains in the ſtew-qan, moiſten that which ſticks to it with half broth, and half gravey, looſen it; ſtrew in a little pounded pepper, ſqueeze in the juice of a lemon, ſtrain the whole through a ſieve upon the quails; ſo ſerve them up.

To dreſs PLOVERS.

A Plover ſhould be dreſſed in the ſame manner as a woodcock or a ſnipe.

To ſtew LARKS, *or other ſmall Birds.*

TAKE larks, or other ſmall birds, after being drawn, toſs them up in a ſtew-pan, with butter, or melted bacon, an onion ſtuck

with cloves, ſome muſhrooms, and the fat livers of fowls; toſs up altogether with a little flour; moiſten them with gravy, and when a little waſhed, beat an egg in a little cream or milk, with ſome ſhred parſley amongſt it; pour it into your ſtew-pan, and give it a ſtir or two, ſqueeze in the juice of half a lemon, then ſerve it.

To dreſs LARKS *Pear Faſhion.*

YOU muſt truſs the larks cloſe, and cut off the legs, ſeaſon them with ſalt, pepper, cloves and mace, make a force-meat thus: Take a veal ſweetbread, as much beef ſewet, a few morels and muſhrooms, chop all fine together, ſome crumbs of bread, and a few ſweet herbs, a little lemon peel cut ſmall; mix all together with the yolk of an egg, wrap up every lark in force-meat, and ſhape them like a pear, ſtick one leg in the top like the ſtalk of a pear, rub them over with the yolk of an egg and crumbs of bread, fry them, ſerve them without ſauce; or they make a good garniſh to a very fine diſh.

You may uſe veal if you have not a ſweetbread.

To dreſs LARKS.

PUT them on a little bird-ſpit, roaſt them, when enough have a good many crumbs of bread fry'd and throw all over them, and lay them thick round the diſh.

Or they make a pretty ragoo with fowls livers; firſt fry the larks and livers very nicely, then put them into ſome good gravy to ſtew, juſt enough for ſauce, with a little red wine. Garniſh with lemon.

Shalot-Sauce *for roaſted* FOWLS.

PEEL five or ſix ſhalots and cut them ſmall, put them into a ſaucepan, with two ſpoonfuls of white wine, two of water, and two of

elder vinegar; give them a boil, and pour them into your diſh, with ſome pepper and ſalt.

The beſt way of ſtewing Green MUSHROOMS.

PUT them into a ſtewpan with two ſpoonfuls of ſweet oil, the juice of a lemon, a blade of mace, a little pepper and ſalt, and ſet them a ſtewing. Make a leaſing with two yolks of eggs, a jill of cream, an ounce of butter and a duſt of flour; toſs all up together.

To make white CELLERY *Sauce.*

WHITE cellery is made in the ſame manner as the muſhrooms.

Brown cellery ſhould be ſtew'd in a brown cullis.

Directions for roaſting a GOOSE.

WASH ſome ſage, pick it clean, chop it ſmall, with pepper and ſalt; roll them with butter, and put them into the belly; take care that your gooſe be clean picked, and waſhed. Roaſt it and baſte it with butter, and when it is half done throw ſome flour over it, that it may have a fine brown. Three quarters of an hour will do it at a quick fire, if it is not too large; otherwiſe it will require an hour. Always have good gravy in one baſon, and apple-ſauce in another. Some people ſcald a gooſe, but either a gooſe or fowl eats much ſweeter when they are dry pulled.

A Green GOOSE.

PUT no ſeaſoning into it, unleſs deſired. You muſt either put good gravy, or green ſauce in the diſh, made thus: Take a handful

of

of ſorrel, beat it in a mortar, and ſqueeze the juice out, add to it the juice of a lemon or orange, and a little ſugar, heat it in a pipkin, and pour it into your diſh; but the beſt way is to put gravy in the diſh, and green ſauce in a cup or boat. You ſhould never let your green ſauce boil, if you do it will become yellow, and turn to curds. You may add gooſeberries to the green ſauce.

To dreſs a Goose *in Ragoo.*

BEAT the breaſt flat with a cleaver, then preſs it down with your hand, ſkin it, dip it into ſcalding water, let it be cold, lard it with bacon, ſeaſon it well with pepper, ſalt, and a little beaten mace, then flour it all over, take a pound of good beef ſewet cut ſmall, put it into a deep ſtewpan, let it be melted, then put in your gooſe, let it be brown on both ſides; when it is brown put in a pint of boiling water, an onion or two, a bunch of ſweet herbs, a bay leaf, ſome whole pepper, and a few cloves; cover it cloſe, and let it ſtew ſoftly till it is tender. About half an hour will do it, if ſmall; if a large one, three quarters of an hour: In the mean time make a ragoo, boil ſome turnips almoſt enough, ſome carrots and onions quite enough; cut them all into little pieces, put them into a ſaucepan with half a pint of good beef gravy, a little pepper and ſalt, a piece of butter rolled in flour, and let it ſtew all together a quarter of an hour. Take the gooſe and drain it well, then lay it in the diſh, and pour the ragoo over it.

To

To roaſt a HARE.

TAKE ſome liver of a hare, ſome fat bacon, grated bread, an anchovy, ſhalot, a little winter ſavoury, and a little nutmeg; beat all theſe into a paſte, and put them into the belly of the hare; baſte the hare with ſtale beer; put a little bit of bacon in the pan; when it is half roaſted, baſte it with butter. For ſauce take melted butter, and a little bit of winter ſavoury.

Another Way.

AFTER having larded it with bacon, make a pudding of grated bread, the heart and liver parboil'd, and chopp'd ſmall, with beef ſewet, and ſweet herbs, mixed with marrow, cream or milk, nutmeg, ſalt, pepper, and eggs, ſew up his belly, and roaſt him. When it is done, for ſauce, draw up your butter with cream, milk, or gravy, and claret; or ſerve in three baſons, viz. gravey, butter and ſweet ſauce.

To ſtew a HARE.

CUT the hare in pieces, and put them into a ſtew-pan, with a blade or two of mace, ſome whole pepper, black and white, an onion ſtuck with cloves, an anchovy, a bundle of ſweet herbs, and a nutmeg cut to pieces, and cover it with water; cover the ſtewpan cloſe, let it ſtew till the hare is tender, but not too much done, then take it up, and with a fork take out your hare into a clean pan, ſtrain the ſauce all through a coarſe ſieve, empty all out of the pan, put in the hare again with the ſauce, take a piece of but-

butter as big as a walnut rolled in flour and put in, likewiſe one ſpoonful of catchup, and one of red wine, ſtew all together (with a few freſh muſhrooms, or pickled ones if you have any) till it is thick and ſmooth, then diſh it up and ſend it to table. You may cut a hare in two, and ſtew the fore quarters thus, and roaſt the hind quarters with a pudding in the belly.

To make Civet of a HARE.

BONE it and take out all the ſinews, cut one half in thin ſlices, and the other half in pieces an inch thick, flour and fry them in a little freſh butter as collops quick, and have ready ſome gravy made good with the bones of hare and beef, put a pint of it into the pan to the hare, ſome muſtard and a little elder vinegar; cover it cloſe and let it do ſoftly 'till it is as thick as cream, then diſh it up with the head in the middle.

To mince HARE.

WASH your hare clean from its blood, then take ſome parſley and onion and put it into the body, and boil it in ſalt and water 'till it is about half done, then take the fleſh from the bones and mince it ſmall, ſhred the parſley and onions, and put to them a pint of ſtrong broth, or ſmall gravy, with ſome claret, and a little vinegar, pepper and ſalt, and let it ſtew over a gentle fire, and when you think it is enough, take the yolks of eight hard eggs, and mince them as ſmall as the reſt, and put in a proper quantity of melted butter, ſo ſhake it well

well together, and ſerve it up with ſippets, and lemon for garniſh.

To fry a HARE.

LAY it on a gridiron, and when it is hot through, quarter it, and fry it with hog's lard. For the ſauce, toaſt bread, ſoak it in beef-broth and white wine, put in ſome beaten ginger and cloves, and ſtrain it; add a little ver-juice; and ſerve it up with butter, ſugar, muſtard, and the juice of lemon.

A good way to dreſs a HARE.

CUT off the wings and legs whole, and cut the reſt in pieces; lard them with bacon, and toſs them up in butter, put to them ſome ſtrong broth and white wine, ſome ſweet herbs, ſalt, pepper, nutmeg, and ſliced lemon; pound the liver in a mortar; and ſtrain it through a ſieve, with a veal cullis and ſome of the liquor the hare is ſtewed in, pour it on the hare, and ſerve it hot.

To dreſs a HARE *the* Swiſs *Way.*

YOU may cut the hare into quarters, lard them, put them into a ſtew-pan with good broth, and a little wine, ſeaſon with ſalt, pepper and cloves; while they are ſtewing, toſs up the blood and liver, with a little flour, in a ſtew-pan, put in ſome capers, ſton'd olives, and a drop of vinegar, and ſerve it up.

A jugged HARE.

CUT your hare into little pieces, lard them here and there with little ſlips of bacon, ſeaſon them with a very little pepper and ſalt, put them into an earthen jug, with a blade or two of mace, an onion ſtuck with cloves, and a bundle of ſweet herbs; cover the jug or jar you do it in ſo cloſe that nothing can get in, then ſet it in a pot of boiling water, keep the water boiling, and three hours will do it: then turn it out into the diſh, and take out the onion and ſweet herbs, and ſend it to table hot.

RABBITS *Portugueſe.*

GET ſome rabbits, truſs them chicken faſhion, the head muſt be cut off, and the rabbit turned with the back upward, and two of the legs ſtripp'd to the claw end, and ſo truſſed with two ſkewers; then lard them, or roaſt or boil them with ſpinach, cauliflowers, and bacon, as chickens.

RABBITS *with* Onions.

WHEN you have truſs'd your rabbits cloſe, waſh them very well, then boil them off white; boil your onions by themſelves, changing the water two or three times; then let them be thoroughly ſtrained, and chop them, and butter them very well; put in a gill of cream, or milk, ſerve your rabbits, and cover them over with onions.

RABBITS *Surprize.*

ROAST two rabbits, cut off the heads cloſe by the ſhoulders, and the firſt joints; then take out all the lean meat from the back bones, and cut it, and toſs it up in ſix or ſeven ſpoonfuls of milk or cream, with the bigneſs of half an egg of butter, grated nutmeg, pepper, and ſalt; thicken it with a little duſt of flour, to the thickneſs of a good cream, then boil it, and ſet it to cool; then make the following forcemeat: take a pound of veal, a pound of ſewet, a pound of bread crumbs, two anchovies, ſome lemon peel cut fine, a ſprig of thyme, and ſome grated nutmeg and two raw eggs; place this forcemeat round each of the rabbits, leaving a long opening on the back bone, that you think will hold the meat you cut out with the ſauce; then pour in and cover it with the ſame forcemeat, ſmoothed, as well as you can, with your hand and a raw egg, ſquare at both ends, throw on them a little grated bread; then butter a mazarine or pan, and take them from the dreſſer, where you form'd them, and place them on it. Bake them three quarters of an hour, 'till they are of a fine brown colour: let your ſauce be butter, gravey, and lemon, and your garniſhing ſliced orange and fried parſley; ſo ſerve it up for the firſt courſe.

To boil RABBITS.

TRUSS them, boil them quick and white: for ſauce take the livers, boil and ſhred them, and ſome parſley ſhred fine, and capers; mix theſe with half a pint of good gravey, a glaſs

glaſs of white wine, a little beaten mace and nutmeg, a little pepper and ſalt if wanted, a piece of butter as big as a large walnut rolled in flour, let it all boil together 'till it is thick, take up the rabbits and pour the ſauce over them. Garniſh with lemon, and barberries. You may lard them with bacon if it is liked.

Note, Sometimes ſerve them up with white onion ſauce.

Another Way to boil RABBITS.

PRICK the rabbits down to their ſhoulders, gathering up their hind legs to their bellies, lard them with bacon, if you pleaſe, and boil them white; when they are boiled, take their livers and mince them ſmall, with fat bacon boiled; then put to it white-wine, ſtrong broth, and vinegar, all together about half a pint, boil theſe with ſome whole mace, barberries, and a little minc'd parſley, put to theſe a ladleful of drawn butter; diſh your rabbits on ſippets, pour your ſauce over them, garniſh the diſh with barberries and ſlices of lemon.

To boil RABBITS *with* Sauſages.

BOIL a couple of rabbits; when almoſt enough, put in a pound of ſauſages and boil with them, when done enough, diſh the rabbits, placing a ſauſage here and there one, with ſome fried ſlices of bacon. For ſauce, put muſtard and melted butter beat up together in a cup, and ſerve them hot.

You may boil a powdered gooſe the ſame way.

To roaſt Rabbits.

DON'T ſpit them back to back, but ſkewer them up ſide to ſide; while they are roaſting, boil ſome parſley, mince it, and likewiſe the livers very ſmall, and mix them with melted butter; when they are enough, diſh them, pour the ſauce over them, and ſerve them up.

Or elſe make your ſauce with the liver minc'd with ſome bacon and beef-ſewet, thyme, parſley, ſweet majoram, and winter ſavoury, ſhred ſmall, with the yolks of hard eggs minc'd; let all theſe be boil'd in ſtrong broth and vinegar; then put to it drawn butter, grated nutmeg, and a little ſugar; garniſh with ſlices of lemon,

RABBITS *in Caſſerole.*

CUT the rabbits into quarters, you may lard them or let them alone juſt as you pleaſe, ſhake ſome flour over them, and fry them with lard or butter, then put them into a ſtew-pan with a quart of good broth, a glaſs of white-wine, a little pepper and ſalt if wanted, a bunch of ſweet-herbs, and a piece of butter as big as a walnut rolled in flour; cover them cloſe and let them ſtew half an hour, then diſh them up and pour the ſauce over them. Garniſh with Seville orange cut into thin ſlices and notched, the peel that is cut out lay between the ſlices.

To roaſt RABBITS *with a Farce in their bodies*

TAKE a couple of rabbits, parboil them, cut off their heads, and firſt joints of their legs; make a farce for them of their livers minced, with a muſhroom, a truffle, a few cives, and ſome

ſome parſley minc'd, and ſeaſon'd with ſalt, pepper, and nutmeg, add a good handful of ſcraped bacon; then pound all together in a mortar, and having ſtuff'd the bellies of the rabbits with ſome of this farce, ſkewer them together, and lard them with lean ham, fat bacon, and ſlices of veal; wrap them up in paper, ſpit and roaſt them; when they are enough, put ſome cullis or eſſence of ham in a diſh, take off the bards of bacon, diſh them, and ſerve them up hot for a firſt courſe,

You may ſtuff their bodies with oyſters, after being blanch'd, with an anchovy minc'd.

To ſtew RABBITS

GET two or three rabbits, boil them 'till they are half enough, cut them into pieces in the joints, and cut the principal part of the meat off from the bone in pieces, leaving ſome meat on the bones; then put meat and bones into a good quantity of the liquor in which the rabbits were parboil'd, ſet it over a chafing diſh of coals, between two diſhes, and let it ſtew, ſeaſon with ſalt, and whole pepper, and then put in ſome oil; and before you take it off the fire, ſqueeze in ſome juice of lemon; when it has ſtew'd enough, ſerve up all together in the diſh.

CHAP. VIII.

SAUCES for POULTRY.

Stuffing *for broil'd* PIGEONS.

TAKE the livers of your pigeons, and ſome parſley and ſhallot, and fat bacon, a bit of anchovy, the yolk of an hard egg, a little

grated bread, a little marrow or ſewet; ſhred theſe all together very fine, ſeaſon it with ſalt and pepper to your taſte, and wet it with a little cream; then ſtuff your pigeons and ſew them up, fry them in ſome butter, and after that turn them on a gridiron quick.

To ſtew the Crop of a TURKY.

TAKE two ounces of lean veal, two ounces of fat bacon, half the liver of the turky, the fat part of four oyſters, a ſmall onion, ſome thyme, parſley, and lemon-peel, pepper, ſalt, and nutmeg, half a good pippin, ſome grated bread, the yolk of an egg, and butter to roll it up in, you may add cream if you pleaſe; beat all theſe in a mortar 'till it is as fine as a paſte, ſo fill the crop of your turky.

Stuffing *for a ſtubble* GOOSE.

TAKE half the gooſe's liver, ſome ſage and parſley, an onion as big as a nutmeg, ſome pepper, ſalt, and grated bread, with ſome butter or cream to wet it; put more ſage than parſley. Stuff your gooſe with it.

Sauce *for boil'd* CHICKENS.

TAKE the yolks of two hard eggs, ſhred them as fine as poſſible, take the livers of the chickens, give them a boil, then ſhred them very fine, and put the eggs and livers into ſome gravey, and ſqueeze in a lemon to your taſte; thicken and toſs them up all together with a little ſhred parſley. Garniſh with lemon.

Another

Another Way.

BOIL artichokes 'till the leaves are tender, then ſcrape off all the meat, and leave the bottoms whole, then boil the livers of the chickens ſo that they will ſpread like paſte, add to them a little parſley boil'd and minc'd, then put your ſcrap'd artichokes, livers and parſley, into a ſtew-pan with ſome butter and veal-gravey, and when your ſauce is hot, pour it over your chickens. You muſt lay the artichoke-bottoms whole under the chickens. Garniſh with lemon.

A Sauce *ſoon made for a* FOWL.

BOIL the liver of the fowl, in a few ſpoonfuls of water; after which, bruiſe the liver in a ſmall quantity of the liquor it was boiled in; add a little lemon-peel, very fine; melt ſome good butter, and mix the liver therein; let it juſt boil up, and put it into the diſh, with the fowl.

Sauce *for a Roaſt* TURKY.

TAKE half a pint of red wine, as much ſtrong broth, an onion, a little whole pepper, an anchovy, and a little butter; let it ſtew a qarter of an hour, and pour it through the body of the turky, Garniſh the diſh with lemons and onions.

Sauce *for a boil'd* TURKY.

TAKE a little water, or mutton-gravey, if you have it, a blade of mace, an onion, a little bit of thyme, a little bit of lemon-peel, and an anchovy; boil all theſe together, ſtrain them

them through a ſieve, melt ſome butter and add to them, and fry a few ſauſages and lay round the diſh. Garniſh your diſh with lemon.

A good Sauce *for* TEAL, MALLARDS, DUCKS, *&c.*

TAKE a quantity of veal-gravey, according to the bigneſs of your diſh of wild fowl, ſeaſoned with pepper and ſalt; ſqueeze in the juice of two oranges, and a little claret: this will ſerve all ſorts of wild fowl.

Another Sauce *for* WILD FOWL.

TAKE half a pint of claret or red wine, a little oyſter-liquor, a little gravey, and three or four ſhallots; let it boil a quarter of an hour, with a little grated bread, and put to it two anchovies minced, and a little butter, and ſhake it well together, and put it to your fowl, being roaſted, and ſerve them up.

Sauce *for* SNIPES.

YOUR ſnipes being roaſted, take them off, and take out the intrails and the liver, put them in a ſtew-pan, ſquaſh them, ſeaſon them with pepper and ſalt, and moiſten them with a little red-wine, cut your ſnipes into the ſauce, and, if the ſauce be not thick enough, put in it two or three ſpoonfuls of veal or ham cullis, or a piece of butter roll'd in flour; put it over the fire, let it be of a good taſte, and, when hot, ſqueeze into it the juice of two oranges, and ſerve it up hot. The ſame will do for woodcocks.

Sauce *for a* HARE.

HALF a pint of red-wine, and a little oyſter-liquor, and put to it ſome good gravy, and a large onion ſtuck with cloves, and ſome

ſome whole cinnamon, and nutmeg, cut in ſlices; then let it boil 'till the onion is boil'd tender; then take out the onion and whole ſpice, and put to it three anchovies, and a piece of butter, ſhake it up well together, and ſend it to table.

Another Sauce for a HARE.

A Pint of cream, and half a pound of freſh butter; put them in a ſtew-pan; and keep ſtirring it with a ſpoon 'till all the butter is melted, and the ſauce is thick; then take up the hare, and pour the ſauce into the diſh.

Sauce *for a boil'd* GOOSE.

MUST be either onions or cabbage, firſt boiled, and then ſtewed in butter for five minutes.

A Sauce *for* GREEN-GEESE *or for young* DUCKS.

GET half a pint of the juice of ſorrrel, and a little white-wine, a little grated nutmeg and a little grated bread, let it boil a quarter of an hour, and put to it as much ſugar as will ſweeten it; if you pleaſe, you may put in a few ſcalded gooſeberries, or grapes, and a piece of butter, ſhake it up thick, and put it to the geeſe, being roaſted. This ſauce is alſo proper for chickens.

Sauce *for boiled* RABBITS *inſtead of* Onion.

BOIL the livers, and ſhred them very ſmall, as alſo two eggs, not boiled too hard, and a large ſpoonful of grated white bread; have ready ſome ſtrong beef broth, and ſweet-herbs; to a little of that add two ſpoonfuls of white-wine, and one of vinegar; a little ſalt, and ſome butter;

ſtir

ſtir all in, and take care the butter does not oil; ſhred your eggs very ſmall.

Sauces *for* PARTRIDGES.

TAKE a bunch of ſellery clean waſh'd, cut all the white very ſmall, waſh it again very clean, put it into a ſauce-pan with a blade of mace, a little beaten pepper, and a very little ſalt; put to it a pint of water, let it boil 'till the water is waſted away, then add a quarter of a pint of cream, and a piece of butter rolled in flour; ſtir all together, and when it is thick and fine pour it over the birds.

Or take the livers and bruiſe them fine, ſome parſley chopp'd fine, melt a little nice freſh butter, then add the livers and parſley to it, ſqueeze in a little lemon, juſt give it a boil and pour it over your birds.

Sauces *for roaſt* PIGEONS.

1. GRAVEY and juice of orange.

2. Boiled parſley minced and put amongſt ſome butter and vinegar beaten up thick.

3. Sweet butter and juice of orange beat together and made thick.

4. Minc'd onions boiled in claret almoſt dry; then put to it nutmeg, ſugar, gravy of the fowl, and a little pepper.

5. Or gravy of the pigeons only.

Sauces *for all Manner of roaſt* Land FOWL, *as*, TURKEY, BUSTARD, PEACOCK, PHEASAAT, PARTRIDGE, *&c.*

1. SLICED onions being boiled, ſtew them in ſome water, ſalt, pepper, ſome grated bread, and the gravy of the fowl.

2. Take

2. Take ſlices of white bread, and boil them in fair water with two whole onions, ſome gravy, half a grated nutmeg, and a little ſalt; ſtrain them together through a ſtrainer, and boil it up as thick as water-gruel; then add to it the yolks of two eggs diſſolved, with the juice of two oranges.

3. Take thin ſlices of manchet, gravy of the fowl, ſome ſweet butter, grated nutmeg, pepper, and ſalt, ſtew all together, and being ſtewed, put in a lemon ſliced with the peel.

4. Onions ſliced and boiled in water, and a little ſalt, and a few bread-crumbs, beaten pepper, nutmeg, three ſpoonfuls of white-wine, and ſome lemon-peel finely minced and boiled all together; being almoſt boiled, put in the juice of an orange, beaten butter, and the gravy of the fowl.

5. Stamp ſmall nuts to a paſte, with bread, pepper, ſaffron, cloves, the juice of an orange, and ſtrong broth, ſtrain and boil them together very thick.

6. Quince, prunes, currants, and raiſins boiled, muſkified biſcuit, ſtamped and ſtrained, with white wine, roſe vinegar, nutmeg, cinnamon, cloves, juice of oranges, and ſugar, boil it not too thick.

7. Take a manchet, pare off the cruſt, and ſlice it, then boil it in fair water, and being ſomewhat thick, put in ſome white wine, wine vinegar, or elder vinegar, ſugar, and butter.

8. Almond paſte and crumbs of manchet, ſtamp them together with ſome ſugar, ginger, and

and ſalt, ſtrain them with grape verjuice and juice of oranges; boil it pretty thick.

CHAP. IX.

SAUCES *for Butchers-Meat, &c.*

Sauce *for boil'd* MUTTON.

TAKE a piece of liver as big as a pigeon's egg, and boil it tender, with half a handful of parſley, and a few ſprigs of pot-thyme, with the yolks of three or four eggs boiled hard, bruiſe them with a ſpoon till they are diſſolved; then add one anchovy waſhed and ſtripped from the bone, thyme, beaten pepper, and grated nutmeg, with a little ſalt; put all theſe together in a ſauce-pan, with a glaſs of white-wine, and the gravy that has drained from your leg of mutton after it is taken out of the pot, or a quarter of a pint of the liquor the mutton is boiled in: mix it all together, and give it a boil, then beat it up with three ounces of butter: You may add a tea-ſpoonful of vinegar, which takes off a ſweetneſs it's apt to have; make the ſauce thick, or it will be too thin when the mutton is cut.

Another Sauce for boiled MUTTON.

TAKE two ſpoonfuls of the liquor the mutton is boiled in, two ſpoonfuls of vinegar, two or three ſhalots cut fine, with a little ſalt, put it into a ſaucepan, with a piece of butter as big as a walnut roll'd in flour; ſtir it together, and give it a boil, then ſerve it with your mutton.

Sauce *for* Boil'd-Beef, *after the* Ruſſian *Manner*.

SCRAPE a good quantity of horſe-radiſh groſly, tie it in a cloth, and boil it with your beef, or by itſelf in butter; when enough, ſerve it in the butter it was boil'd in, or vinegar along with the beef.

Minced Sauce.

CUT onions, muſhrooms, and truffles, if you have any, very ſmall, with capers and anchovies, and keep 'em ſeparately; put into a ſtew-pan a little butter with your onions; put your ſtew-pan over a briſk fire; give it two or three toſſes; then put in your muſhrooms and truffles, ſtrewing over them a duſt of flour, and moiſten them with good gravy; then put in it your capers and anchovies, with a glaſs of white wine; thicken your ſauce with a ſpoonful of cullis. Let it be of a good taſte, and you may uſe it with all diſhes with a minced ſauce.

Another Way.

TAKE ſome green onions, capers, anchovies, and parſley, cut ſmall, each by itſelf upon a plate, with a clove of garlick, and a clove of ſhalot; put all this into a ſtewpan together, with a few ſweet herbs, two ſpoonfuls of oil, as much of good muſtard, the juice of a lemon, with a little cullis: Stir all well together, and you may uſe it with all ſorts of fowls, and broiled meat, and with roaſted meat in a ſaucer.

A thick SAUCE, *with Pepper.*

PUT into a ſtewpan ſlices of onion, thyme, ſweet baſil, a bay-leaf, two or three cloves of garlick, a ladleful of gravy, ſome ſlices of lemon, with a glaſs of vinegar; put it over a ſtove, let it be of a good taſte, and take off the fat; ſtrain it off, and ſerve it up in a ſaucer with roaſted meat; the ſame ſauce may be uſed with all ſorts of meat that requires a thick pepper ſauce. You may add a cullis.

Another SAUCE *with Pepper.*

PUT vinegar in a ſtewpan, with a little veal gravy, green onions whole, an onion cut in ſlices, with a ſlice of lemon, ſeaſoned with pepper and ſalt; after a boil or two, taſte it, ſtrain it off, pour it into a ſaucer, and ſerve it up hot.

CAPER SAUCE.

PUT in a ſtewpan ſome cullis of ham, with capers, to which give three or four chops with a knife; ſeaſon it with pepper and ſalt; let it be reliſhing, and ſerve it up hot.

ONION SAUCE.

TAKE a ſtewpan, put into it ſome veal gravy, with a couple of onions cut in ſlices; ſeaſon with pepper and ſalt, let it ſtew ſoftly, then ſtrain it off; put it in a ſaucer, and ſerve it up hot.

Green

Green Onion Sauce.

YOU muſt put into your ſtewpan green onions, pared and cut ſmall, with a little melted bacon, ſeaſoned with a little pepper and ſalt; moiſten it with gravy, and let it ſtew a moment; thicken your ſauce with cullis of veal and ham; let your ſauce be of a ſharp taſte and good reliſh, and ſerve it up hot.

Sauce *with freſh* Muſhrooms.

TAKE muſhrooms, pare and mince them with a little green onion and parſley; put in a ſtew-pan a little melted bacon, and having given it four or five toſſes, moiſten it with gravy; let it ſtew ſoftly over a ſlow fire, ſkim the fat well off, and thicken your ſauce with cullis of veal and ham; let it be reliſhing, and ſerve up hot.

Carriers Sauce *for* Roaſt Mutton.

TAKE green onions, pare and cut them very ſmall, put them into a ſauce-boat with pepper, ſalt, and water; ſerve it up cold.

The ſame with Oil.

TAKE a few green onions and parſley chopt ſmall, and put them in a ſaucer with oil, pepper, and ſalt; you may add to it a little vinegar, and ſerve it up cold.

Ham Sauce.

BEAT flat three or four ſlices of ham, put them a ſweating over a ſtove; being clammy, ſtrew over them a little flour, and keep them

them ſtirring; moiſten them with gravy, and ſeaſon them with pepper, and a bunch of ſweet-herbs; let it ſtew gently; if it is not thick enough, add to it a little cullis of veal and ham; let it be of a high reliſh; ſtrain it off and uſe it for all ſorts of white meat roaſted.

Sauce *for a* Shoulder *of* Mutton

WHEN the meat is three parts roaſted, put a plate under it with a little ſpring-water, and two or three ſpoonfuls of claret, ſome onion ſliced, or ſhalot, a little grated nutmeg, one anchovy waſh'd and minced, and a little bit of butter; let your meat drop into it, and when you take it up, run the ſauce through a ſieve and put it under the mutton; then cut the inſide of the ſhoulder acroſs ſeveral ways, and ſtrew on ſome fry'd crumbs of bread, and pour a little elder, or other vinegar into your ſauce.

Sauce for STEAKS.

TAKE a glaſs of ale, two anchovies, a little thyme, ſavoury, parſley, an onion, and ſome nutmeg, ſhred all theſe together, adding a little lemon-peel; when your ſteaks are ready pour the liquor from them, then put your ale and the other things into the pan, with a piece of butter rolled in flour, and when hot, ſtrain them through a ſieve over your ſteaks.

Another way.

FRY your ſteaks almoſt enough, then pour off the liqour they were fry'd in, and put them into the pan again, then pour on them boiling

boiling water; ſtir them about a little, then put in a piece of butter roll'd in flour, and when melted, ſerve the ſteaks up with the ſauce over them.

Stuffing for a Calf's Heart, *a* Hare *or* Veal.

CUT off the deaf ears and all the ſtrings, then take a little fat bacon, ſome parſley, thyme, and winter-ſavory, a little onion and lemon-peel, ſalt, pepper, nutmeg, and grated bread, mix all theſe with chopp'd ſewet, and wet them with an egg or two. The ſame ſtuffing does for hare or veal. For hare you muſt add the liver, two anchovies, and a ſmall golden pippen if you like it.

Stuffing for Veal.

A Little beef ſewet, a little fat bacon, the yolk of an hard egg, a little lean veal or mutton ſcraped, ſome raſpings of bread, a little thyme, parſley and green onions, pepper, ſalt and nutmeg, a little bit of ſweet baſil, and a little cream.

Dutch *Sauce for* Meat *or* Fish.

MELT your butter with water and vinegar, and thicken it with the yolks of a couple of eggs; put to it juice of lemon, and run it through a ſieve.

To ſtuff a Sirloin *or* Rump *of* Beef.

TAKE thyme, winter-ſavory, parſley and penny-royal, two anchovies, and a little veal, and ſome grated bread, and half a pound of beef ſewet, with ſome pepper, ſalt, and half

a nutmeg grated, a little lemon peel finely ſhred; mince theſe very ſmall, and then roll it up in the yolks of two eggs, and with this ſtuff your beef, which muſt firſt be half roaſted; then put it to the fire again, and put a clean diſh in the dripping-pan, and baſte it with half a pint of claret, and as much gravy; then take up the diſh, and be ſure to ſkim off all the fat, then put into this liqour ſome of the aforeſaid herbs, with two anchovies waſh'd and minced, and a quarter of a pound of butter, the juice of half a lemon, ſome grated nutmeg, and let it have one boil up upon a chafing-diſh, keeping it ſtirring; then thicken it up with the the yolks of four eggs, and take care it does not curdle; ſo ſerve it up hot.

Sauce for roaſted TONGUES *or* VENISON.

TAKE a French role, and boil it in a gill of water, with a piece of cinnamon; ſweeten it very well, and add to it half a pint of claret; let it boil till it is pretty thick, then run it through a ſieve; you muſt cut off the cruſt of your role, and ſlice the reſt.

VENISON *Sauce.*

BOIL claret, grated bread, whole cinnamon, ginger, mace, vinegar and ſugar up thick.

Another Sauce for VENISON.

TAKE claret, water and vinegar, of each a glaſs, an onion ſtuck with cloves, and ſome anchovies; put in ſalt, pepper and cloves, of each one ſpoonful: boil all theſe together; then

then ſtrain the liquor through a ſieve and ſerve it in the diſh.

Different Sauces for Venison.

YOU may take either of theſe ſauces, *viz.* Currant-jelly warmed, or half a pint of red-wine, with a quarter of a pound of ſugar, ſimmer it over a clear fire for five or ſix minutes. Or half a pint of vinegar, and a quarter of a pound of ſugar, ſimmered till it is a ſyrup.

Sauce *for a* Shoulder *of* Veal.

WHEN the veal is roaſted, cut ſome pieces of fleſh off the inſide, and then beat the yolks of eight eggs, with rather more than a quarter of a pint of white-wine, and a little ſmall broth, or water, with the gravy of the veal, ſome thyme and nutmeg, and half a clove of garlick bruiſed; put the pieces of veal into this liqour, and toſs it all up with a piece of butter and flour, and pour it under the veal; a little anchovy, or oyſter-liquor, adds to it very much; ſqueeze lemon to your taſte.

Sauce *for* Veal Cutlets.

FRY your veal, and when fried take it out, and put in a little onion, nutmeg, a little lemon-peel ſhred ſmall, and a little wine; then thicken it with a bit of butter roll'd in flour, with ſome capers or muſhrooms, and then pour it over the cutlets.

Sauce *for any roaſted meat.*

TAKE anchovy, and waſh it very clean, and put to it a glaſs of red-wine, a little ſtrong broth or gravy, ſome nutmeg, one ſhallot

ſliced, and the juice of a Seville orange; ſtew theſe together a little, and pour it to the gravy that runs from your meat.

Sauce *with* Mutton Gravy *and* Shalots.

TAKE your ſhalots, pare them, cut them very ſmall, put them in a diſh with pepper and ſalt, and mutton-gravy, or veal-gravy and elder vinegar; you may uſe this ſauce for legs of mutton or with fowls.

Anchovy Sauce,

TAKE two or three anchovies, waſh them well, take out the bones, cut them ſmall, and put them in a ſtew-pan with a thin cullis of veal and ham, ſeaſoned with pepper and ſalt; you may add a little vinegar if you like it, let it be hot and reliſhing; you may uſe this ſauce with roaſted meat.

A general Sauce.

MINCE a little lemon-peel very ſmall, a little nutmeg, beaten mace, and ſhalot; ſtew them in a little white-wine and gravy, ſo melt your butter therein; if it be for haſhes of mutton or fiſh, add anchovies, and a little of the liquor of ſtewed oyſters.

A Fricaſey of Eggs.

BOIL eight eggs hard, take off the ſhells, cut them into quarters, have ready half a pint of cream, and a quarter of a pound of freſh butter; ſtir it together over the fire till it is thick and ſmooth, lay the eggs in your diſh and pour the ſauce all over. Garniſh with the hard yolks of three eggs cut in two, and lay round the edge of the diſh.

The

The beſt way to beat up Butter, *for* Spinach, Green Peaſe, *or* Sauce *for* Fish.

TAKE two or three ſpoonfuls of water, and put it into a pipkin or ſauce-pan, there muſt be no more than what will juſt cover the bottom of the veſſel; let this boil by itſelf; and as ſoon as it boils, ſlip in half a pound of butter; when it is melted, remove your pipkin from the fire, and holding it up by the handle, ſhake it round ſtrongly for a good while, and the butter will come to be ſo thick, that you may almoſt cut it with a knife. It will ever after be thick, and never grow oily, though it be cold and heated a-again twenty times.

Having put this butter to boiled peaſe in a diſh, cover it with another; then ſhake them very ſtrongly, and a good while together: this is by far the beſt method that can be uſed to butter peaſe, without putting in (as is commonly done) butter, to melt in the middle of them, for that will turn to oil if you heat them again; where-as this ſort will never change. Therefore it is moſt expedient to make uſe of ſuch thickened butter upon all occaſions; when it is neceſſary you may put in the juice of lemon, orange, vine-gar, or verjuice.

To clarify Butter.

HAVING melted the butter in a glazed earthen veſſel with a very ſlow fire, put wa-ter to it, working them well together, and when it is cold take away the curds and whey at bot-tom; do this the ſecond time, and the third

time if you pleaſe, you may add damaſk-roſe-water, to it, working them well together; the butter, thus purified, will be as ſweet as any marrow, and will keep a long time.

To make Eſſence *of* HAM.

TAKE off the fat of a ham, and cut the lean in ſlices, beat them well and lay them in the bottom of a ſtew pan, with ſlices of carrots, parſnips and onions; cover your pan, and ſet it over a gentle fire: Let them ſtew till they begin to ſtick, then ſprinkle on a little flour, and turn them; then moiſten with broth and veal gravy. Seaſon them with three or four muſhrooms, as many truffles, a whole leek, ſome parſley, and half a dozen cloves; or inſtead of a leek, a clove of garlick. Put in ſome cruſts of bread, and let them ſimmer over the fire for a quarter of an hour; ſtrain it, and ſet it away for uſe. Any pork or ham does for this, that is well made.

Rules to be obſerv'd in all Made-Diſhes,

LET your ſtew-pans, ſauce-pans and covers be very clean, free from ſand and well tinned; and take care that all the white ſauces have a little tartneſs, and be very ſmooth and of a fine thickneſs, and all the time any white ſauce is over the fire keep ſtirring it one way.

And as to Brown ſauce, take great care no fat ſwims at the top, but that it be all ſmooth alike, and about as thick as good cream, and not to taſte of one thing more than another. As to pepper and ſalt, ſeaſon to your palate, but don't put

put too much of either, for that will take away the fine flavour of every thing. As to moſt made-diſhes, you may put in what you think proper to inlarge it, or make it good; as muſhrooms pickled, dry'd, freſh or powder'd; truffles, morels, cocks-combs ſtew'd, ox-palates cut in little bits, artichoke-bottoms, either pickled, freſh boiled, or dry'd ones ſoftened in warm water, each cut in four pieces, aſparagus-tops, the yolks of hard eggs, force-meat balls, *&c.* The beſt things to give a ſauce a tartneſs, are muſhroom-pickle, white walnut-pickle, lemon-juice, or elder-vinegar.

MUTTON *kebob'd*,

TAKE a loin of mutton, and joint it between every bone, and put between every bone a ſlice of apple, and a ſlice of onion, ſeaſon it with pepper and ſalt moderately, grate a ſmall nutmeg all over, dip them in the yolks of three eggs, and have ready crumbs of bread and ſweet herbs, and dip them in and clap them together in the ſame ſhape again, and put it on a ſmall ſpit, roaſt them before a quick fire, ſet a diſh under, and baſte it with a little piece of butter, and then keep baſting with what comes from it, and throw ſome crumbs of bread all over them as it is a roaſting; when it is enough take it up, and lay it in the diſh, and have ready half a pint of good gravy, and what comes from it, take two ſpoonfuls of katchup, aud mix a tea ſpoonful of flour with it and put to the gravy, ſtir it together, and give it a boil and pour over the mutton.

Note, You muſt obſerve to take off the fat of the inſide and the ſkin off the top of the meat, and ſome of the fat, if there be too much; when you put in what comes from your meat into the gravy, obſerve to pour out all the fat.

A Neck *of* Mutton *larded with* Parſley.

TAKE a neck of mutton, pare it neatly, take off the bones from the fillet, lard it with parſley, put it on a ſpit and roaſt it; being roaſted, take and diſh it up, and ſerve it with ſhalot ſauce, or ſtewed endive.

A Neck *of* Mutton *call'd, The haſty diſh.*

TAKE a large pewter diſh, made like a deep ſoop-diſh, with an edge about an inch deep on the inſide, on which the lid fixes (with a handle at top) ſo faſt that you may lift it up full, by the handle, without falling; this diſh is called a necromancer. Then take a neck of mutton, about ſix pound, take off the ſkin, cut it into chops, not too thick, ſlice a French roll thin, peel and ſlice a very large onion, pare and ſlice three or four turnips, lay a row of mutton in the diſh, on that a row of meat, then a row of turnips, and then onions, a little ſalt, then the meat, and ſo on; put on a little bunch of ſweet-herbs, and two or three blades of mace; have a tea-kettle of water boiling, fill the diſh, and cover it cloſe, hang the diſh on the back of two chairs, by the rim, have ready three ſheets of brown paper, tear each ſheet into five pieces, and draw them through your hand, light one piece, and hold it under the bottom of the diſh, moving

+ Bread

ing the paper about; as faſt as the paper burns light another, till all is burnt, and your meat will be enough; fifteen minutes juſt does it; ſend it to table hot in the diſh. This diſh was firſt inventend by Mr. Rich, and is very much eſtemed by people of faſhion.

To dreſs a Loin *of* Pork *with* Onions.

ROAST a fore-loin of pork as at another time, peel a quarter of a peck of onions, and ſlice them thin, lay them in the dripping-pan which muſt be very clean, under the pork, let the fat drop on them; when the pork is nigh enough, put the onions into a ſauce pan; let them ſimmer over the fire a quarter of an hour, ſhaking them well, then pour out all the fat as well as you can, ſhake a little flour, a ſpoonful of vinegar, and three tea ſpoonfuls of muſtard, ſhake all well together, and ſtir in the muſtard, ſet it over the fire for four or five minutes, lay the pork in a diſh, and the onions in a baſon.

Chine *or* Leg *of* Pork *roaſted and ſtuffed.*

TAKE a leg, or chine, and make a ſtuffing with ſage, parſley, thyme, and the fat leaf of the pork, eggs, and crumbs of bread; ſeaſon with pepper, ſalt, nutmeg, and ſhalot, and ſtuff it thick, then roaſt it gently, and when it is a quarter roaſted, cut the ſkin in ſlips, make your ſauce with lemon peel, apples, ſugar, butter, and muſtard.

To dreſs Hogs Feet *and* Ears.

WHEN you have clean'd them well, put them into a baking-pan, with a bay leaf, a large onion, and as much water as will

will cover them, ſeaſon with ſalt and pepper; and bake them; keep them, in this pickle 'till they are wanted; then take them out, and, cutting them in handſome pieces, fry them, and take for ſauce, three ſpoonfuls of the pickle, ſhake in ſome flour, a piece of butter, and a ſpoonful of muſtard; lay the ears in the middle of the diſh, and the feet round, and pour the ſauce over.

CHAP. X.

OF PUDDINGS.

Rules to be obſerved in making Puddings, *&c.*

IN boiled puddings, take particular care the bag or cloth be very clean, and not ſoapy, and dipped in hot water, and then well floured. If a bread pudding, tie it looſe; if a batter pudding, tie it cloſe, and be ſure the water boils when you put the pudding in, and you ſhould move your puddings in the pot now and then, for fear they ſhould ſtick. When you make a batter pudding, firſt mix the flour well with a little milk, then put in the ingredients by degrees, and it will be ſmooth and not have lumps; but for a plain batter pudding, the beſt way is to ſtrain it through a coarſe hair ſieve, that it may neither have lumps, nor the treadles of the eggs: And of all other puddings, ſtrain the eggs when they are beat. If you boil them in wooden bowls, or china diſhes, butter the inſide before you put in your batter; and for all baked puddings,

butter

butter the pan or diſh, before the pudding is put in.

Obſerve always in boiling of puddings, that the water boils before you put them into the pot, and have ready, when they are boiled, a pan of clean cold water, juſt give your pudding one dip in, then untie the cloth, and it will turn out without ſticking to the cloth.

A Cauliflower Pudding.

BOIL a cauliflower in milk, lay the top in a diſh after being cut in pieces, then take a pint of cream, the yolks of eight eggs, and the whites of two, ſeaſon it with nutmeg, cinnamon, mace, ſugar, ſack, or orange-flower water, beat all well together, then pour it over the cauliflower, and put it in the oven, bake it as you would a cuſtard, and grate ſugar over it when it comes out of the oven. Melt butter, ſack and ſugar for ſauce.

A Gooſeberry Pudding.

AFTER picking a quart of green gooſeberries, ſcald them, and bruiſe and rub them through a hair ſieve; take ſix ſpoonfuls of the pulp, ſix eggs, three quarters of a pound of ſugar, half a pound of clarified butter, a little lemon peel ſhred fine, a handful of bread crumbs, or Naples biſcuit, a ſpoonful of roſe, or orange-flower water, mix theſe well together, and bake it with paſte round the diſh a ſmall time, and, when you ſerve it up, grate ſugar over it. You may add ſweetmeats, if you pleaſe, before baked.

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A Beggar's Pudding.

TAKE ſome ſtale bread, pour over it ſome hot water, till it is well ſoak'd; then preſs out the water, and maſh the bread; add ſome powder'd ginger, and nutmeg grated, a little ſalt, ſome roſe-water or ſack, ſome Liſbon ſugar, and ſome currants; mix theſe well together, and lay it in a pan well butter'd on the ſides, and when it is well flatted with a ſpoon, lay ſome pieces of butter on the top, bake it in a gentle oven, and ſerve it hot, with grated ſugar over it. You may turn it out of the pan when it is cold, and it will eat like a cheeſe-cake.

A Potatoe Pudding.

TAKE two pounds of white potatoes, boil and peel them, and rub them thro' a ſieve, then take half a pound of butter, and mix it with the yolks of ſix eggs, and the whites of three, beat them well, and mix a pint of cream, and a gill of ſack, or a glaſs of brandy, a pound of ſugar, ſome grated nutmeg, with a little ſalt and ſpice; you may add half a pound of currants, and bake it in a quick oven half an hour.

An Orange Pudding.

MAKE a thin puff paſte and lay at the bottom of your diſh, pare the rind of two Seville oranges, ſo very thin, that no part of the white come with it, ſhred and beat it extremely ſmall in a mortar; add to it, when very

very fine, half a pound of butter, half a pound of white ſugar, and the yolks of ſixteen eggs, ſome nutmeg and roſe water; beat all together in the mortar, till it is like a fine paſte; then pour it into your diſh in which you have laid a ſheet of puff-paſte.

Another Way.

TAKE the peel of a large China orange, mince it exceeding ſmall, and pound it in a mortar; then take the yolks of ſixteen eggs well beaten, with a little roſe-water, and put it to a little more than half a pound of ſugar, and as much melted butter, and ſeaſon it with a little nutmeg, and put it in a diſh, being covered with puff-paſte, and lay puff-paſte over it, and garniſh it in what form you pleaſe.

An Orange Cuſtard-Pudding.

TAKE half a pound of candy'd orange peel, cut it in thin ſlices, and beat it in a mortal to a pulp; take the yolks of ſix eggs, and three whites, half a pound of melted butter, and the juice of one orange; mix them together, and ſweeten to your taſte, bake it with a thin paſte under it a little more than half an hour. It is good cold.

A Lemon Pudding.

GRATE the outſide rinds of two lemons; then grate two Naples biſcuits, and mix with your grated peel, and add to it three quarters of a pound of white ſugar, twelve yolks and ſix whites of eggs well beat, and three quarters

quarters of a pound of melted butter, and half a pint of thick cream; mix theſe well together, put a ſheet of paſte at the bottom of the diſh, and put your ingredients in the diſh; ſift a little double-refined ſugar over it before you put it in the oven. An hour will bake it.

An Almond Pudding.

LET half a pound of almonds be blanch'd and pounded, with a quarter of a pound of piſtachio-nuts, four grated biſcuits, and three quarters of a pound of butter, ſome ſack, ſalt, and orange flower water; then mix it with a quart of cream boil'd and mix'd with eight eggs, half the whites left out, ſweet ſpice, and ſugar, cover the diſh with puff-paſte; pour in the batter, and bake it. Garniſh with puff paſte.

Note, Sweet ſpice is cloves, mace, nutmeg, cinnamon, and ſalt.

A Sagoe pudding.

WASH half a pound of ſagoe in three or four hot waters; then put to it a quart of new milk, and let it boil together, till thick; ſtir it carefully for 'tis apt to burn; put in a ſtick of cinnamon, when you ſet it on the fire; when 'tis boil'd, take it out; before you pour it out, ſtir in near half a pound of butter, beat nine eggs, with four ſpoonfuls of ſack, leave out four whites, ſtir all together, ſweeten it to your taſte, and put in a quarter of a pound of currants juſt plumpt in two ſpoonfuls of roſe water, and two of ſack; lay a ſheet of puff paſte under, and to garniſh the brim. Pour in the ingredients and bake it.

A

A Mellet Pudding.

GET half a pound of mellet ſeed, and after it is waſh'd and pick'd clean, put to it half a pound of ſugar, a whole nutmeg grated, and three quarts of milk; and when you have mix'd all together in the diſh very well, break into it half a pound of butter, and ſend it away to the oven.

Note, You muſt butter your diſh before you put in the ingredients.

Another Way.

PUT half a pound of mellet to two quarts of milk, boil it over night, and in the morning put to it ſix ounces of ſugar, ſix ounces of butter melted, ſeven eggs, half a nutmeg grated, a little raſped bread, or crumbs of bread, ſtir all together, put a thin paſte at the bottom of the diſh, or butter it, and bake it three quarters of an hour.

A Carrot Pudding.

GET a couple of carrots, and let them be three quarters boil'd; then ſhred them very ſmall, and mix them with an equal quantity of grated bread, and a pound of beef ſewet ſhred ſmall, ſome cream or milk, half a dozen eggs, half a nutmeg, a little ſalt, and ſugar to your palate, either boil or bake it. If boil'd, ſauce it with butter, lemon juice, and ſugar.

Another Way.

TAKE ſome raw carrots, ſcrape them very clean, then grate them. To half a pound of carrots, take a pound of grated bread, a nutmeg,

meg, a little cinnamon, a very little ſalt, half a pound of ſugar, half a pint of ſack, eight eggs, a pound of butter melted, and as much cream or milk as will mix it well together; ſtir it, and beat it up well, then ſheet a diſh with puff paſte, and ſend it to the oven; bake it gently, and ſerve it hot. Garniſh with ſliced lemon, and grate ſome ſugar over it.

A Marrow Pudding.

TAKE a quart of cream * or milk, put in four ounces of biſcuit, eight yolks of eggs, ſome nutmeg, ſalt, and the marrow of two bones; ſave ſome bits to lay about the top; ſweeten with a little ſugar; put in two ounces of currants, ſet it gently on the fire, then cool it, and bake it in puff paſte; cut ſome candid orange-peel on the top, and the bits of marrow.

A Cowſlip Pudding.

TAKE the flowers of a peck of cowſlips, cut them ſmall and pound them in a mortar, with half a pound of Naples biſcuit grated, and three pints of cream; boil them a little; then take them off the fire, beat up ſixteen eggs, with a little cream and roſe water; beat theſe among them, and if it does not thicken, ſet it on the fire again a little, but take care it does not curdle: then ſweeten it with ſugar: butter a diſh: put it in, bake it, ſtrew ſugar over it, and ſerve it up.

A Yellow Pudding.

GRATE the crumb of three penny loaves very fine, and put them into a deep diſh, and put to them three pints of cream or milk, and three

* When you have no cream, milk will do for moſt puddings.

A Pancake pudding.

TAKE a quart of milk, four eggs, two large ſpoonfuls of flour, a little ſalt, and a very little grated ginger and a ſmall glaſs of brandy; butter your diſh and bake it; pour melted butter over it when it comes out of the oven; 'tis a cheap and very acceptable pudding, being leſs offenſive to the ſtomach than fry'd pancakes.

A Quince Pudding.

SCALD your quinces very tender, pare them very thin, ſcrape off the ſoft, put to it ſugar, powder of ginger, and a little cinnamon, then have ready ſome cream; to a pint of cream you may put three or four yolks of eggs, and then put in your quinces; it muſt be pretty thick of your quinces,

Note, A pudding may be made thus, with apricots, or white pear-plumbs, according, as you like it. Butter your diſh and bake it.

A Pearl-Barley Pudding.

TAKE a pound of pearl- barley well waſhed, three quarts of new milk, and half a pound of double refin'd ſugar, a grated nutmeg, and ſome ſalt; mix them well together, then put it into a deep pan, and bake it; then take it out of the oven, and put into it half a dozen eggs well beaten, and a quarter of a pound of grated bread: mix all theſe well together, then put it into another pan, bake it again about an hour and it will be excellent.

A French Barley Pudding.

TO a quart of cream put ſix eggs, well beaten, but three of the whites; then ſeaſon it with ſugar, nutmeg, a little ſalt, orange-flower water, and a pound of melted butter; then put to it ſix handfuls of French barley, that has been boil'd tender in milk; butter a diſh, and put it in, and bake it,

A Pippen Pudding.

BOIL twelve pippens tender, and ſcrape them clean form the core, and put them in a pint of cream ſeaſon'd with orange-flower, or roſe water, and ſugar to your taſte, and grated bread to make it thick, and put good puff-paſte in your diſh; bake it in a ſlack oven, and grate loaf ſugar over it before it is quite done.

Another Pippin Pudding.

HAVING got as much pulp of boiled pippins as you think will make your pudding, and ſix eggs well beaten, the whites of but three, two large ſpoonfuls of Naples biſcuit finely grated; ſugar it to your palate; take the rind of an orange or lemon boil'd tender, and beaten in a morter, then mix all well together in a morter, with a quarter of a pound of freſh butter, and put it in your diſh, with paſt top and bottom. Let it not be done too much.

Another Apple Pudding.

TAKE twelve large pippins, pare them and take out the cores, put them into a ſauce-pan with four or five ſpoonfuls of water, boil them till

till they are ſoft and thick; then beat them well, ſtir in a quarter of a pound of butter, a pound of loaf ſugar, the juice of three lemons, the peel of two lemons cut thin, and beat fine in a mortar, the yolks of eight eggs beat; mix all well together, bake it in a ſlack oven? when it is near done, throw over a little fine ſugar. You may bake it in puff-paſte, as you do the other puddings.

A baked Rice Pudding.

BLANCH the rice in water then boil it in milk with ſugar, cinnamon, and ſalt, till it is very thick; let it ſtand till it is cold, and add to it eggs according to the rice, half whites only. Put in ſome currants and raiſins, and a little melted butter, with ſome ſewet.

Another Rice Pudding.

TAKE a quarter of a pound of rice, put it into a ſauce-pan, with a quart of new milk, a ſtick of cinnamon, ſtir it often to keep it from ſticking to the ſauce-pan. When it is boiled thick, pour it into a pan, ſtir in a quarter of a pound of freſh butter and ſugar to your palate; grate in half a nutmeg, add three or four ſpoonfuls of roſe water, and ſtir all well together, when it is cold, beat up eight eggs, with half the whites, beat it all well together, butter a diſh, and pour it in and bake it. You may lay a puff paſte firſt all over the diſh; for change, put in a few currants and ſweet-meats, if you chuſe it.

Another Rice Pudding.

TAKE half a pound of rice, put to it three quarts of milk, ſtir in half a pound of ſugar, grate a ſmall nutmeg in and break in half a pound of freſh butter; butter a diſh, and pour it in and bake it. You may add a quarter of a pound of currants, for change. If you boil the rice and milk, and then ſtir in the ſugar, you may bake it before the fire, or in a tin oven; you may add eggs, but it will be good without.

To boil a Cuſtard Pudding.

TAKE a pint of cream, out of which take two or three ſpoonfuls, and mix with a ſpoonful of fine flour; ſet the reſt to boil. When is it boiled, take it off, and ſtir in the cold cream and flour very well; when it is cool, beat up five yolks and two whites of eggs, and ſtir in a little ſalt and ſome nutmeg, and two or three ſpoonfuls of ſack; ſweeten to your palate; butter a wooden bowl, and pour it in, tie a cloth over it and boil it half an hour. When it is enough, untie the cloth, turn the pudding out into your diſh and pour melted butter over it.

To make a Flour Pudding.

GET a quart of milk, beat up eight eggs, but four of the whites, mix with them a quarter of a pint of milk, and ſtir into that four large ſpoonfuls of flour, beat it well together, boil ſix bitter almonds in two ſpoonfuls of water, pour the water into the eggs, blanch the almonds and beat them fine in a mortar; then mix them

them in, with half a large nutmeg and a tea ſpoonful of ſalt, then mix in the reſt of the milk, flour your cloth well, and boil it an hour; pour melted butter over it, and ſugar, if you like it, thrown all over. Obſerve always in boiling puddings, that the water boils before you put them into the pot, and have ready, when they are boiled, a pan of clean cold water; juſt give your pudding one dip in, then wet the cloth, and it will turn out without ſticking to the cloth.

A Plumb Pudding.

MIX a quart of milk with a pound of beef ſewet cut ſmall, and ſeaſon it with nutmeg, roſe-water, and ſugar: Then grate the crumb of two roles, and beat ſeven eggs, and put in half a pound of currants, half a pound of raiſins ſton'd; mingle all theſe well together, butter the diſh, and bake it not too much; grate ſugar over it when it comes out of the oven.

A Cheſnut Pudding.

TAKE a dozen and half of cheſnuts, put them in a ſauce pan of water, boil them a quarter of an hour, blanch and peel them, and when cold, put them in cold water; then beat them in a mortar, with orange-flower water and ſack, till they are paſte; mix them in two quarts of cream, or milk, and twelve yolks of eggs, the whites of three or four; beat the eggs with ſack, roſe water and ſugar; put it in a diſh with puff paſte; ſtick in ſome lumps of marrow or freſh butter, and bake it.

A Sweetmeat Pudding.

YOU muſt put a thin puff paſte at the bottom of your diſh; then have candy'd orange and lemon peel, and citron, of each an ounce; ſlice them thin, and put them in the bottom on your paſte; then beat eight yolks of eggs, and two whites, near half a pound of butter melted; mix and beat all well together, and when the oven is ready, pour it on your ſweetmeats in the diſh. An hour or leſs will bake it.

A fine plain baked Pudding.

GET a quart of milk, and put ſix laurel leaves into it; when it has boiled a little take out your leaves, and with fine flour make that milk into haſty pudding, pretty thick; then ſtir in half a pound of butter, or more, then a quarter of a pound of ſugar, a ſmall nutmeg grated, twelve yolks, ſix whites of eggs well beaten; ſtir all well together, butter a diſh, and put in your ſtuff: A little more than half an hour will bake it.

A Cheeſe Curd Pudding.

DRAIN the curd of a gallon of milk, from the whey, beat the curd in a mortar with half a pound of butter; then take ſix eggs, but three of the whites, beat them very well, and ſtrain them to the curd; mix all theſe together, and ſweeten it to your palate; butter

butter your patty pans very well, fill them with the ingredients and bake them; let not the oven be too hot; turn them out, and pour over them ſack, and butter melted very thick; cut ſlips of candy'd orange peel, or citron, to ſtick here and there on the puddings; and ſlice blanch'd almonds for thoſe that have not ſweetmeats. Throw fine ſugar over the puddings and diſh.

An Apricot Pudding.

CODDLE ſix large apricots very tender, break them very ſmall, ſweeten them to your taſte; when they are cold, add ſix eggs, but only two whites well beat, and a pint of cream; put it in puff paſte, and bake it half an hour in a ſlow oven, grate ſugar over it when you ſend it to table. About an hour will bake it.

The Ipſwich Almond Pudding.

STEEP ſomewhat above three ounces of the crumb of white bread ſliced in a pint and half of cream, or grate the bread; then beat half a pound of blanch'd almonds very fine, with a ſmall quantity of orange flower water; beat up the yolks of eight eggs, and the whites of four; mix all well together, put in a quarter of a pound of white ſugar, and ſtir in four ounces of butter; then ſet it into the oven. Lay a ſheet of puff paſte at the bottom of the diſh, then pour in the ingredients. Let it bake but half an hour.

A Vermicelli Pudding.

FIVE ounces of vermicelli being boil'd in a quart of milk till it is tender, with a blade of mace, and the rind of a lemon, or Seville orange, ſweeten it to your taſte, and add the yolks of ſix or eight eggs, the whites but of four; have a diſh ready covered with paſte, and juſt before you ſet it in your oven, ſtir in half a pound of melted butter, a very little ſalt does; if you have no peels, put in a little orange flower water.

Another Vermicelli Pudding.

TAKE the yolks of two eggs, and mix it up with as much flour as will make it pretty ſtiff, ſo as you can roll it out very thin, like a thin wafer; and when it is ſo dry as you can roll it up together without breaking, roll it as cloſe as you can; then with a ſharp knife, begin at one end, and cut it as thin as you can, have ſome water boiling, with a little ſalt in it, put in the paſte, and juſt give it a boil for a minute or two; then throw it into a ſieve to drain; then take a pan, lay a layer of vermicelli, and a layer of butter, and ſo on. When it is cool, beat it up well together, and melt the reſt of the butter, and pour on it; beat it well, (a pound of butter is enough, mix half with the paſte, and the other half melt) grate the crumb of a penny loaf, and mix in; beat up ten eggs, and mix in a ſmall nutmeg grated, a gill of ſack, or ſome roſe water, a tea ſpoonful of ſalt, beat it all well together, and ſweeten it to your palate.

Grate

Grate a little lemon peel in, and dry two large blades of mace, and beat them fine. You may for change, add a pound of currants waſhed and picked clean, butter the pan or diſh you bake it in, and then pour in your mixture. It will take an hour and half baking; but the oven muſt not be too hot. If you lay a good thin cruſt round the bottom of the diſh and ſides, it will be better.

A very good Plumb Pudding, and not expenſive.

TAKE a quart of milk, twelve ounces of currants, the like quantity of raiſins of the ſun ſtoned, a pound and half of ſewet chopp'd ſmall, eight eggs, and four whites, half a nutmeg grated, a little beaten ginger, a ſpoonful of brandy, a few ſweetmeats, and mix it up very ſtiff with fine flour. You may bake it or boil it, take care the oven be not over hot.

An Oxford Pudding.

TAKE a quarter of a pound of Naples biſcuit and grate it, a quarter of a pound of currants clean waſhed and picked, a quarter of a pound of ſewet ſhred ſmall, half a large ſpoonful of powder ſugar, a very little ſalt, and ſome grated nutmeg; mix all well together, then take two yolks of eggs, and mix it up in balls as big as a turkey's egg, and fry them in butter of a light brown; for ſauce have melted butter and ſugar, with a little ſack or white wine. You muſt mind to keep the pan ſhaking

ing about, that they may be all of a fine light brown.

A Seed Pudding,

TAKE a quart of milk, the crumb of a two penny loaf cut in ſlices, ſix eggs, two of the whites left out, half a pound of ſewet ſhred ſmall, a ſpoonful of caraway ſeeds, and of fine ſugar as you like it for ſweetneſs, mix all together, and bake it half an hour.

A fine boiled Rice Pudding.

TAKE a quarter of a pound of flour of rice, put it over the fire in a pint of milk, and keep ſtirring it conſtantly, that it may not clod nor burn to; when it is of a good thickneſs take it off, and put it in an earthen pan, and put to it half a pound of butter; when it is hot enough to melt, but not oil it, put to it half a pint of cream or milk, the yolks of eight eggs, the whites of but two, put ſugar to your palate, put into it the peel of a whole lemon ſhred as fine as poſſible: Then put it in china cups, and boil it. Pour over them melted butter and a ſpoonful of ſack, and throw ſugar all over.

A cheap Rice Pudding.

TAKE a quarter of a pound of rice, and half a pound of raiſins, ſtone them, tie them in a cloth, allowing a great deal of room for the ſwelling of your pudding. Boil it two hours. For ſauce pour over it butter melted with ſugar and nutmeg.

Another

Another Rice Pudding.

GET a quarter of a pound of rice, tie it in a cloth, give room for ſwelling; boil it an hour, then take it up, untie it, and with a ſpoon, ſtir in a quarter of a pound of butter, grate ſome nutmeg, and ſweeten to your taſte; then tie it up cloſe, and boil it another hour; then take it up, turn it into your diſh, and pour melted butter over it.

A Spinach Pudding.

GET a quarter of a peck of ſpinach, picked and waſhed clean, put it into a ſauce pan, with a little ſalt, cover it cloſe, and when it is boiled juſt tender, throw it into a ſieve to drain; then chop it with a knife, beat up ſix eggs, and mix well with it half a pint of cream, or milk, and a ſtale role grated fine, a little nutmeg, and a quarter of a pound of melted butter; ſtir all well together, put it into the ſauce pan you ſtewed the ſpinach in, and keep ſtirring it all the time till it begins to thicken; then wet and flour your cloth very well, tie it up, and boil it an hour. When it is enough, turn it into your diſh, and pour melted butter over it, and the juice of a Seville orange, if you like it; as to ſugar, you may add, or let it alone, juſt to your taſte. You may bake it; but then you ſhould put in a quarter of a pound of ſugar. You may put biſcuit in the room of bread, if you like it better.

Neat's Tongue Pudding.

BOIL your tongues very tender, then peel and ſlice them, and beat them in a mortar, till they are a paſte, then put to them ſome cream, the yolks of eggs well beaten, ſome grated bread, ſalt, ſugar, grated nutmeg, and mace to your taſte, and as much marrow as you think will make them fat enough; ſo fill ſome ſkins clean waſh'd, and boil them, and ſerve them with melted butter.

A Richmond Pudding.

TAKE a pound of beef ſewet, ſhred very ſmall, then take a pound of raiſins of the ſun, and ſtone them; then put to them two ſpoonfuls of flour, ſix eggs beaten, a little ſugar, half a nutmeg grated, and a little ſalt; mix theſe together, put it in your cloth well flour'd, and boil it ſix hours, and ſerve it up.

Neat's Feet Pudding.

GET neat's feet, being tender boil'd, take them from the bones, and mince them very ſmall, with half as much ſewet as feet; mix them together, with ſugar, cinnamon, and ſalt, and a quarter of a pound of citron and orange peel minced very fine; then break ſix or eight eggs, yolks and whites; take two handfuls of grated bread, and as many currants as you think convenient; mix all theſe together, butter the bag, tie it up, and boil it two hours. Then ſerve it with melted butter, ſugar and ſack.

Cabbage

Cabbage Pudding.

CHOP two pounds of the lean part of a leg of veal, with as much beef ſewet, and beat them together in a ſtone mortar, adding to it half a little cabbage ſcalded, and beat that with your meat; then ſeaſon it with mace and nutmeg, a little pepper and ſalt, ſome green gooſeberries, grapes or barberries, in the time of year. In the winter, put in a little verjuice; then mix all well together, with the yolks of four or five eggs, well beaten; then wrap it up in green cabbage leaves, and tie it in a cloth, boil it an hour; melt butter for ſauce.

Another Way.

LET a pound of veal be ſhred very ſmall, with four pounds of ſewet, and a good quantity of ſalt and pepper, grate four nutmegs: Then take a plate of cabbage half boil'd, beat about a dozen eggs very well, and mingle all together like a pudding; put it in a cloth, let it be well boil'd, and ſend it up.

A Quaking Pudding.

TAKE a pint of thick cream, ten eggs, put in the whites of three only, beat them very well with two ſpoonfuls of roſe water: Mingle with your cream, three ſpoonfuls of fine flour; mix it ſo well that there be no lumps in it, put it all together, and ſeaſon it according to your taſte: Butter a cloth very well, and let it be thick that it may not run out, and let it boil for half an hour as faſt as you can; then take

it

it up, and make ſauce with butter, roſe water, and ſugar, and ſerve it up.

You may ſtick ſome blanched almonds upon it, if you pleaſe.

Another Quaking Pudding.

GET a quart of cream, and beat three or four ſpoonfuls of it, with two or three ſpoonfuls o flour of rice, a penny loaf grated, and ſeven eggs; then put to it a little orange flower water, ſugar, nutmeg, mace, and cinnamon; butter the cloth, and tie it up, but not too cloſe; put it in when the pot boils, and boil it an hour; then turn it out into the diſh; ſtick on it ſliced citron, and pour over it butter, ſack, orange flower water, lemon juice, and ſugar.

A Batter Pudding.

GET a quart of milk, beat up ſix eggs, half the whites, mix as above, ſix ſpoonfuls of flour, a tea ſpoonful of ſalt and one of beaten ginger; then mix all together, boil it an hour and a quarter, and pour melted butter over it. You may put in eight eggs, if you have plenty, for change, and half a pound of prunes or currants.

A Batter Pudding without Eggs.

GET a quart of milk, mix ſix ſpoonfuls of flour, with a little of the milk firſt, a tea ſpoonful of ſalt, two tea ſpoonfuls of beaten ginger, and two of the tincture of ſaffron; then mix

mix all together, and boil it an hour. You may fruit as you think proper.

To make a Grateful Pudding.

TAKE a pound of fine flour and a pound of white bread grated, take eight eggs, but half the whites, beat them up, and mix with them a pint of new milk, then ſtir in the bread and flour, a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, a little beaten ginger; mix all well together, and either bake or boil it. It will take three quarters of an hour's baking. Put cream in, inſtead of milk, if you have it. It will be an addition to the pudding.

To make a Bread Pudding.

CUT off all the cruſt of a penny white loaf, and ſlice it thin into a quart of new milk, then put in a piece of freſh butter, ſtir it round, and let it ſtand till cold; or you may boil your milk, and pour over your bread and cover it up cloſe, it does full as well; then take the yolks of ſix eggs, the whites of three, and beat them up with a little roſe water and nutmeg, a little ſalt and ſugar, if you chuſe it. Mix all well together, and boil it half an hour.

A fine Bread Pudding.

TAKE all the crumb of a ſtale penny loaf, cut it thin, take a quart of cream, ſet it over a ſlow fire till it is ſcalding hot, then let it ſtand till it is cold, beat up the bread and cream well together, grate in ſome nutmeg, take twelve bitter almonds, boil them in two ſpoonfuls of water, pour the water to the cream and ſtir it in with a

little

little ſalt, ſweeten it to your palate, blanch the almonds and beat them in a mortar, with two ſpoonfuls of roſe or orange-flower water till they are a fine paſte; then mix them by degrees with the cream, till they are well mix'd in the cream, then take the yolks of eight eggs, the whites of but four, beat them well and mix them with your cream, then mix all well together. A wooden diſh is beſt to boil it in; but if you boil it in a cloth, be ſure to dip it in the hot water and flour, it well, tie it looſe and boil it half an hour. Be ſure the water boils when you put it in, and keeps boiling all the time. When it is enough, turn it into your diſh, melt butter and put in it two or three ſpoonfuls of white wine or ſack, give it a boil and pour it over your pudding; then ſtrew a good deal of fine ſugar all over the pudding and diſh, and ſend it to table hot. New milk will do when you cannot get cream. You may, for change, put in a few currants.

A common Bread Pudding.

TAKE two halfpenny roles, ſlice them, cruſt and all, pour over them a pint of new milk boiling hot, cover them cloſe, let it ſtand ſome hours to ſoak; then beat it well with a little melted butter, and beat up the yolks and whites of two eggs, beat all together with a little ſalt. Boil it half an hour; when it is done, turn it into your diſh, pour melted butter and ſugar over it. Some love a little vinegar in the butter. If your roles are ſtale and grated, they will do better; add a little ginger. You may bake it with a few currants.

A baked Bread Pudding.

TAKE the crumb of a penny loaf, as much flour, the yolks of four eggs and two whites, a tea ſpoonful of ginger, half a pound of raiſins ſtoned, half a pound of currants clean waſh'd and pick'd, and a little ſalt. Mix firſt the bread and flour, ginger, ſalt, and ſugar to your palate, then the eggs, and as much milk as will make it like a good batter, then the fruit, butter the diſh, pour it in and bake it.

Another Bread Pudding.

SLICE the crumb of a penny loaf into a quart of milk, ſet it over a chafing diſh of coals, till the bread has ſoaked up all the milk, then put in a piece of butter, ſtir it round, let it ſtand till cold, or you may boil the milk and pour over the bread, and cover it up cloſe, which will do full as well; then take the yolks of ſix eggs, the whites of three, and beat them up, with a little roſe water and nutmeg, a little ſalt and ſugar, if you chooſe it, mix all well together, and boil it half an hour. Pour melted butter over it when you ſerve it, with ſugar.

A Loaf Pudding.

TAKE a penny loaf, don't ſlice it nor grate it, pour over it half a pint of milk boiling hot, cover it cloſe, let it ſtand till it has ſoaked up the milk, then tie it up in a cloth, and boil it a quarter of an hour. When it is done lay it in your diſh, pour melted butter over it, and throw ſugar all over, a ſpoonful of wine or roſe-

water or juice of Seville oranges does as well in the butter. A French role does beſt; but there are little loaves made on purpoſe for the uſe. Oat cake or Muffins does very well boiled thus. You may add eggs, ſugar and fruit.

A Pudding *of a* Calf's Liver.

CUT part of a calf's liver into ſmall dice; mince the reſt with hog's fat, a third part as much as liver; ſeaſon them with ſalt, pepper, grated nutmeg, cloves, and cinnamon beaten, cives and ſavoury herbs; mix theſe with ſix yolks of raw eggs, and a quart of cream, or more, according as you ſee occaſion; put them into guts as you do marrow puddings, and boil them in white wine, with ſalt and bay leaves over a ſlack fire; let them cool in the liquor they are boiled in, and when you uſe them, broil them, and ſerve them up hot.

A Cream Pudding.

TAKE a quart of cream, boil it with a blade of mace, half a nutmeg grated, put to it eight eggs, and but four whites, a pound of almonds blanch'd, beaten and ſtrained in with the cream, a little roſe water, ſugar, and a ſpoonful of fine flour; then take a thick napkin, wet it, and flour it well, then tie the pudding up in it, and boil it half an hour; make ſauce for it with ſack, ſugar, and butter beat up thick together with the yolk of an egg, then blanch ſome almonds, ſlice them, and ſtick the pudding with them very thick, and ſcrape ſugar on it.

A

A Haſty Pudding.

BREAK an egg into fine flour, and with your hand work up what you can into as ſtiff a paſte as is poſſible; then mince it as ſmall as herbs for the pot, as ſmall as if it were to be ſifted; then ſet a quart of milk a boiling, and put in your paſte ſo cut as before-mentioned; put in a little ſalt, ſome beaten cinnamon and ſugar, a piece of butter as big as a walnut, and keep it ſtirring all one way, till it is as thick as you would have it, and then ſtir in ſuch another piece of butter; and when it is in the diſh, ſtick it all over with little bits of butter.

Another Haſty Pudding.

TAKE three pints of cream, a pint and a half of milk, ſeaſon it with ſalt, and ſweeten it with a pound and a half of loaf ſugar, make them boil; then put in fine flour, keeping it continually ſtirring while you ſtrew in the flour, and till it is both thick enough, and boil'd enough; then pour it out, ſtick the top full of freſh butter, ſift over it ſome ſugar, and ſerve it up.

You may alſo eat it with ſack, or with cream, or with both mixed together.

Another Haſty Pudding.

TAKE a pint of milk, and put to it a handful of the raiſins of the ſun, as many currants; then take the crumb of a role, grate into it, and put in a little flour and nutmeg, and let all boil a quarter of an hour; put in a

piece of butter in the boiling, and diſh it with a piece of butter laid up and down upon it.

To make an Oatmeal Haſty Pudding.

TAKE a quart of water, or milk, ſet it on to boil, put in a piece of butter, and ſome ſalt; when it boils, ſtir in ſome fine oatmeal as you do the flour, till it is of a good thickneſs. Let it boil a few minutes, pour it in your diſh, and ſtick pieces of butter in it: Or eat it with wine and ſugar, or ale and ſugar, or cream, or new milk. This is beſt made with Scotch oatmeal.

To make Haſty Pudding in a Bag.

BOIL a pint of cream with a ſpoonful of flour, ſeaſon it with nutmeg, ſugar, and ſalt, wet the cloth, and flour it, then pour in the cream, being hot, into the cloth, and when it has boiled, butter it as a haſty pudding. If it be well made, it will be as good as a cuſtard.

A Fry'd Pudding.

YOU muſt grate a two-penny loaf, and mix it with half a pound of beef ſewet, finely ſhred, and three quarters of a pound of currants, and a quarter of a pound of ſugar, a little cloves, mace, and nutmeg; then beat five or ſix eggs, with three or four ſpoonfuls of roſe water, and beat all together, and make them up in little balls the bigneſs of an egg, ſome round, and ſome long, in the faſhion of an egg; then put a pound of butter in a pewter diſh, and when

when it is melted and thorough hot, put in your puddings, and let them fry till they are brown; turn them, and when they are enough, ſerve them up with ſack, butter, and ſugar for ſauce.

A fine Biſcuit Pudding.

TAKE a pint of cream, or milk, three penny Naples biſcuits grated; pour your milk, or cream, over it hot, and cover it cloſe till it is cold; then put in ſome nutmeg grated, the yolks of four eggs, and two whites beaten, a little orange flower water, two ounces of powder ſugar, and half a ſpoonful of flower; mix them well together, and boil it in a baſon, buttered well on the inſide; tie it in a cloth well flour'd, and boil it an hour. Serve it, being turned out of the baſon, with butter, ſack, and ſugar.

A good Plumb Pudding.

TAKE a pound and a quarter of beef ſewet, after it is ſkinn'd, and ſhred it very fine, then ſtone three quarters of a pound of raiſins, and mix with it, and a grated nutmeg, a quarter of a pound of ſugar, a little ſalt, a little ſack, four eggs, four ſpoonfuls of milk, and about half a pound of fine flour; mix theſe well together, pretty ſtiff; tie it in a cloth, and let it boil four hours. Melt butter thick for ſauce.

Another boiled Plumb Pudding.

TAKE a pound of ſewet cut in little pieces, not too fine, a pound of currants, and a

pound of raiſins ſtoned, eight eggs half the whites, the crumb of a penny loaf grated fine, half a nutmeg grated, and a tea ſpoonful of beaten ginger, a little ſalt, a pound of flour, a pint of milk; beat the eggs firſt, then half the milk, beat them together, and by degrees ſtir in the flour and bread together, then the ſewet, ſpice, and fruit, and as much milk as will mix it all well together very thick; boil it five hours.

A Plumb Pudding without Sewet.

ONE pint of milk, mix it with flour very thick, ſix eggs, two whites, half a pound of currants, half a pound of raiſins of the ſun, ſtoned; a little nutmeg, a little beaten ginger, two ſpoonfuls of brandy, half a ſpoonful of roſe water, half a pound of melted butter; mix it well, and boil it two hours.

A Hunting Pudding.

TAKE a pound of flour, a pound of beef ſewet ſhred fine, three quarters of a pound of currants well waſh'd and pick'd, a quarter of a pound of raiſins ſton'd and ſhred, five eggs, a little lemon peel ſhred ſmall, half a nutmeg grated, a gill of cream, a little ſalt, about two ſpoonfuls of ſugar, and a ſpoonful or two of brandy; mix all well together, and tie it up tight in a cloth; it will take two hours boiling; you muſt have a little white wine and butter for ſauce.

Liver

Liver Pudding.

WHEN you have grated the crumb of a two penny white loaf, ſhred a pound of beef ſewet ſo fine as to go through a colander; then take a pound of hog's liver boiled, grate and ſift it very fine; boil a quart of cream or milk, with a blade of mace, and ſweeten it with ſugar; grate a nutmeg, and put to the reſt; beat up ſix eggs, with the whites, a little ſalt, and a ſpoonful of orange-flower water; mix all well together, and fill your ſkins: if you like currants you muſt plump them before they are put in. You may boil it in a cloth, and pour butter over it when you ſerve it up.

Puddings for little diſhes.

YOU muſt take a pint of cream and boil it, and ſlit a half-penny role and pour the cream hot over it, and cover it cloſe till it is cold; then beat it fine, and grate in half a large nutmeg, a quarter of a pound of ſugar, the yolk of four eggs, but two whites well beat, beat it all well together. With the half of this fill four little wooden diſhes, colour one yellow with ſaffron, one red with cochineal, green with the juice of ſpinach, and blue with ſyrup of violets; to the reſt mix an ounce of ſweet almonds blanched and beat fine, and fill a diſh. Your diſhes muſt be ſmall, and tie your covers over very cloſe with packthred. When your pot boils, put them in. An hour will boil them; when enough, turn them out in a diſh, the white one in the middle,

and the four coloured ones round. When they are enough, melt ſome freſh butter, with a glaſs of ſack, and pour over, and throw ſugar all over the diſh. The white pudding diſh muſt be of a larger ſize than the reſt; and be ſure to butter your diſhes well before you put them in, and don't fill them too full.

A Cow Heel Pudding.

AFTER you have cut all the meat from a large cow heel but the black toes, put them away, but mince the reſt very ſmall, and ſhred it over again, with three quarters of a pound of beef ſewet, put to it a penny loaf grated, cloves, mace, nutmeg, ſugar, and a little ſalt, ſome ſack, and roſe water: Mix theſe well together with ſix raw eggs well beaten; butter a cloth, and put it in, and boil it two hours. For ſauce, melt butter, ſack, and ſugar.

A Cuſtard Pudding.

HAVING a pint of cream, mix with it ſix eggs well beat, two ſpoonfuls of flour, half a nutmeg grated, a little ſalt and ſugar to your taſte; butter a cloth, put it in when the pot boils; boil it juſt half an hour, melt butter for ſauce.

To make a Batter Pudding.

TAKE a quart of milk, beat up ſix eggs, half the whites, mix as before ſix ſpoonfuls of flour, a tea ſpoonful of ſalt, and one of beaten ginger; then mix all together, and boil it

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an hour and quarter, pour melted butter over it. You may put in eight eggs, if you have plenty for change, and half a pound of prunes, or currants.

To make a Batter pudding without Eggs.

TAKE a quart of milk, mix ſix ſpoonfuls of flour, with a little of the milk firſt, a tea ſpoonful of ſalt, two tea ſpoonfuls of beaten ginger, and two of the tincture of ſaffron; then mix all together, and boil it an hour. You may add fruit, as you think proper.

To make an Apple Pudding.

MAKE a good cold paſte, roll it out half an inch thick, pare your apples, and core them, enough to fill the cruſt, and cloſe it up, tie it in a cloth and boil it; if a ſmall pudding, two hours will do it; if a large one, three or four hours. When it is enough turn it into your diſh, cut a piece of the cruſt out of the top, butter and ſugar it to your palate; lay on the cruſt again, and ſend it to table hot. A pear pudding make the ſame way. And thus you may make a damſon pudding, or any ſort of plumbs, apricots, cherries, Raſberries, currants, gooſeberries, or mulberries, and are very fine.

A Steak Pudding.

MAKE a good cruſt with ſewet ſhred fine with flour, and mix it up with cold water. Seaſon it with a little ſalt, and make a pretty ſtiff cruſt, about two pounds of ſewet, to a quarter

a quarter of a peck of flour. Let your ſteaks be either beef or mutton, well ſeaſoned with pepper and ſalt, make it up as you do an apple pudding, tie it in a cloth, and put it into the water boilling. If it be a large pudding, it will take five hours; if a ſmall one, three hours. Pigeons, ſparrows, or what other birds you pleaſe, eat well this way.

A Pruen Pudding.

TAKE a quart of milk, beat ſix eggs, half the whites, with half a pint of the milk, and four ſpoonfuls of beaten ginger; then by degrees mix in all the milk, and a pound of pruens, tie it in a cloth, boil it an hour, melt butter and pour over it. Damſons eat well done this way inſtead of pruens.

To make Norfolk Dumplings.

MIX a good thick batter, as for pancakes, take half a pint of milk, two eggs, a little ſalt, and make it into a batter with flour. Have ready a clean ſauce-pan of water boiling, into which drop this batter. Be ſure the water boils faſt, and two or three minutes will boil them; then throw them into a ſieve to drain the water away, then turn them into a diſh, and ſtir a lump of freſh butter into them; eat them hot, and they are very good.

To make Hard Dumplings.

MIX flour and water, with a little ſalt, like a paſte, roll them in balls, as big as a turkey's egg, roll them in a little flour, have the water

water boiling, throw them in the water, and half an hour will boil them. They are beſt boiled with a good piece of beef. You may add for change a few currants, have melted butter in a cup.

Lady Sondon's Marrow Puddings which were made for Queen Caroline.

TAKE a pound of Naples biſcuit grated, ſeven ounces of ſweet almonds blanch'd and beaten with a little roſe water, half a pound of marrow, twelve eggs, and half the whites, cream to make them of a good thickneſs, ſack and ſugar to your taſte, boil the cream with nutmeg, and a little ſalt and roſe-water; when theſe ingredients are well mix'd together, rinſe your ſkins in roſe water, and let them be firſt made perfectly clean, and then fill them; you muſt lay your marrow in water to take out the blood, and you may mince it very ſmall, and mix it with the other ingredients, or keep it ſeparate; and put it in pieces of what ſize you pleaſe, when you fill your ſkins.

An Oatmeal Pudding.

A Pint of oatmeal once cut, a pound of ſewet ſhred fine, the like quantity of currants, and half as many raiſins being got, mix all together with a little ſalt; then tie it in a cloth, allowing room for its ſwelling, and put it into boiling water, and let it boil three hours.

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An Almond Pudding.

BEAT a pound of ſweet almonds as ſmall as poſſible, with three ſpoonfuls of roſe-water, and a gill of ſack or white wine, and mix in half a pound of freſh butter melted, with five yolks of eggs and two whites, a quart of cream, a quarter of a pound of ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonfuls of crumbs of white bread; mix all well together, and boil it. It will take half an hour's boiling.

White puddings with Currants in Guts.

TO three pounds of grated bread take four pounds of beef ſewet finely ſhred, two pounds of currants, cloves, mace, and cinnamon, of each half an ounce, finely beaten, a little ſalt, a pound and half of ſugar, a pint of ſack, a quart of cream, a little roſe water, twenty eggs well beaten, but half the whites; mix all theſe well together, and fill the guts half full: Boil them a little, and prick them as they boil, to keep them from breaking. Take them up on clean cloths.

Black Puddings.

BOIL all the hog's harſlet in about four or five gallons of water till it is very tender, then take out all the meat, and in that liquor ſteep near a peck of grotts, put in the grotts as it boils, and let them boil a quarter of an hour; then take the pot off the fire, and cover it up very cloſe, and let it ſtand five or ſix hours; chop

chop two or three handfuls of thyme, a little ſavoury, ſome parſley, and penny royal, ſome cloves and mace beaten, and a handful of ſalt; then mix all theſe with half the grotts, and two quarts of blood; put in moſt of the leaf of the hog; cut it in ſquare bits like dice, and ſome in long bits; fill your guts, and put in the fat as you like it; fill the guts three quarters full, put your puddings into a kettle of boiling water, let them boil an hour, and prick them with a pin to keep them from breaking. Lay them on clean ſtraw when you take them up.

The other half of the grotts you may make into white puddings for the family; chop all the meat ſmall, and ſhred two handfuls of ſage very fine, an ounce of cloves and mace finely beaten, and ſome ſalt; work all together very well with a little flour, and put it into the large guts; boil them about an hour, and keep them and the black puddings near the fire till uſed.

Another Way.

WHEN you catch the blood from the hog, ſprinkle a handful of ſalt into it, to prevent the blood from clodding: To two quarts of blood, put a quarter of a peck of oat-meal once cut, then boil a quart of milk, and put in the crumb of a penny loaf: and after it is cold, put it to the blood, and ſtir it all together, then put in half an ounce of Jamaica ſpice, and a whole nutmeg beat together, ſtir in a large handful of penny-royal, and ſweet marjoram cut ſmall. When you fill your gut, have by

by you hog's lard, cut in dice, and mix it with the other ingredients as you fill the gut: after you have made as many links as you deſign, tie them in bunches, then put them into a kettle of boiling water, and let them boil half an hour; obſerve that you prick the links with a pin, and take care you breathe not in the kettle, for, if you do, they will burſt. After which, hang them in a chimney, and they will keep good a fortnight.

To make Almond Hog's Puddings.

TAKE two pounds of beef ſewet, or morrow, ſhred very ſmall, and a pound and half of almonds blanched, and beaten very fine with roſe water, one pound of grated bread, a pound and quarter of fine ſugar, a little ſalt, half an ounce of mace, nutmeg and cinnamon together, twelve yolks of eggs, four whites, a pint of ſack, a pint and half of thick cream, ſome roſe or orange flower water, boil the cream, and tie the ſaffron in a bag, and dip in the cream to colour it. Firſt beat your eggs very well, then ſtir in your almonds, then the ſpice, the ſalt and ſewet, and mix all your ingredients together; fill your guts but half full, put ſome bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour.

Another Way.

HALF a pint of cream, a quarter of a pound of ſugar, a puarter of a pound of currants, and the crumb of a half penny role grated

grated fine, ſix large pippins pared and chopped fine, a gill of ſack, or two ſpoonfuls of roſe water, ſix bitter almonds blanched and beat fine, the yolks of two eggs, and one white beat fine; mix all together, and fill the guts better than half full, and boil them a quarter of an hour.

A Lent Pudding.

TAKE a quart of cream, boil it a little with two or three blades of mace; take it off the fire, put in the yolks of eight eggs, and the whites of but four, half a pound of raiſins of the ſun ſton'd and ſlit, and half a pound of ſugar, and a piece of butter; ſtir all well together, then wet a linnen cloth in milk or cold water, butter it on the inſide, and ſtrew it with flour, then put in the compoſition of the pudding, tie it up cloſe and boil it, ſerve it up with melted butter and ſugar.

A Spoonful Pudding.

TAKE a ſpoonful of flour, a ſpoonful of cream, or milk, one egg, ſome nutmeg and ginger, with a few currants, if you will; mix all together; then put it into a little round wooden diſh, tie it in a cloth, and boil it half an hour: Serve it with melted butter and ſugar.

A colouring Liquor for Puddings.

BEAT an ounce of cochineal very fine, put it in a pint of water in a ſauce pan, and a quarter of an ounce of roach allum; boil it till the goodneſs is out; ſtrain it into a phial, with

with two ounces of fine ſugar, and it will keep at leaſt ſix months.

To make Norfolk Links.

TAKE the tendereſt part of pig pork, full as much fat as lean, ſhred it very ſmall, and ſeaſon with pepper, ſalt, nutmeg, thyme, and a good deal of ſage ſhred ſmall, rub the ſeaſoning well into the meat, then let your guts be well ſcoured with ſalt and water, ſo fill them with your meat.

To make Yeaſt Dumplings.

FIRST make a light dough, as for bread, with flour, water, ſalt, and yeaſt, cover it with a cloth, and ſet it before the fire for half an hour; then have a ſauce pan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's egg; then flat them with your hand, and put them into the boiling water; a few minutes boils them. Take great care they don't fall to the bottom of the pot or ſauce pan, for then they will be heavy, and be ſure to keep the water boiling all the time. When they are enough, take them up, (which they will be in ten minutes or leſs) lay them in your diſh, and have melted butter in a cup. As good a way as any to ſave trouble, is to ſend to the bakers for half a quartern of dough, (which will make a great many) and then you have only the trouble of boiling it.

To

Apple Dumplings.

MAKE a good puff-paſte, pare ſome large apples, cut them in quarters, and take out the cores very nicely; take a piece of cruſt, and roll it round, enough for one apple; if they are big they will not look pretty, ſo roll the cruſt round each apple, and make them round like a ball, with a little flour in your hand. Have a pot of water boiling, take a clean cloth, dip it in the water, and ſhake flour over it. Tie each dumpling by itſelf, and put them in the water boiling, which keep boiling all the time; and if your cruſt is light and good, and the apples not too large, half an hour will boil them; but if the apples be large, they will take an hour's boiling. When they are enough take them up, and lay them in a diſh; throw fine ſugar all over them, and ſend them to table. Have good freſh butter melted in a cup, and fine beaten ſugar in a ſaucer.

Another Way to make Apple Dumplings.

MAKE a good puff-paſte, roll it out a little thicker than a crown-piece, pare ſome large apples, and roll every apple in a piece of this paſte, tie them cloſe in a cloth ſeparate, boil them an hour, cut a little piece of the top off, and take out the core, take a ſpoonful of lemon-peel, ſhred as fine as poſſible, juſt give it a boil in two ſpoonfuls of roſe or orange-flower water, in each dumpling put a tea-ſpoonful of this liquour, and ſweeten the apple with fine ſugar, and pour in ſome melted butter, and lay on your piece of

cruſt again. Lay them in your diſh, and throw fine ſugar over them.

Another Way to make Apple Dumplings.

PARE and core your apples, and cut them in ſmall pieces. Then pare and core a quince, and with a large grater, grate it into your apples; you muſt never ſlice in your quince, for it is of a tough nature, and will not boil under twice the time that apples will. Then make a puff-paſte with butter roll'd into flour, roll your paſte into the ſizes you would have your dumplings; put your apples in them, and then roll them up, and tie each in a cloth well flour'd, and boil them. When they are enough, take them out of the cloths, lay them in your diſh, cut off the tops of each dumpling, and put in butter and ſugar, ſtirring it in well, and then cover them with their tops and ſerve them.

An Herb Pye.

PICK and waſh ſome ſpinach, Lettuces, and ſome ſweet herbs, ſhred them into your pye, with good ſtore of butter, force-meat balls, a little nutmeg, ſalt, cloves, mace, and bake it; when it comes out of the oven, cut it open, and pour into it ſome hot cream, or milk, beat up with the yolks of eggs, and ſugar.

To make a cheap Baked Rice Pudding.

YOU muſt take a quarter of a pound of rice, boil it in a quart of new milk, ſtir it that it does not burn; when it begins to be thick, take it off, let it ſtand till it is a little cool, then

ſtir

ſtir in well a quarter of a pound of butter, and ſugar to your palate; grate a ſmall nutmeg, butter your diſh, pour it in and bake it.

To make a Quaking Pudding.

TAKE a pint of good cream, ſix eggs, and half the whites, beat them well and mix with the cream; grate a little nutmeg in, add a little ſalt, and a little roſe water if it be agreeable; grate in the crumb of a half-penny role, or a ſpoonful of flour firſt mixed with a little of the cream, or a ſpoonful of the flour of rice, which you pleaſe. Butter a cloth well, and flour it; then put in your mixture, tie it not too cloſe, and boil it half an hour faſt. Be ſure the water boils before you put it in.

A Bacon Fraze.

BEAT eight eggs well together with a little cream, and a little flour, like other batter; then fry very thin ſlices of bacon, and pour ſome of this over them; when one ſide is fry'd, turn the other, pour more upon that, and when both ſides are fried, ſerve it up.

To make a Cheeſe-curd Florendine.

TAKE two pounds of cheeſe-curd, break it all to pieces with your hand, a pound of blanched almonds finely pounded, with a little roſe-water, half a pound of currants clean waſh'd and pick'd, a little ſugar to your palate, ſome ſtew'd ſpinach cut ſmall; mix all well together, lay a puff-paſte in a diſh, put in your ingredients, cover it with a thin cruſt rolled, and laid acroſs, and bake it in a moderate oven half an hour. As

to the top cruſt lay it in what ſhape you pleaſe, either rolled or marked with an iron on purpoſe.

Another Florendine.

BOIL half a pound of rice thick and tender in milk, mix ten ounces of freſh butter, a little beaten mace, cinnamon, and ſalt, a pint of cream, and when cold a glaſs of ſack, ſix yolks of eggs, eight ounces of candied lemon and citron ſhred fine, a ſpoonful of orange-water, another of roſe-water, and eight ounces of currants, ſweeten it with fine ſugar, then put a little paſte at the bottom of your diſh, put it in, and cover it with puff-paſte, then bake it, and ſerve it hot. Duſt on fine ſugar.

A Florendine Magiſtral.

CUT thin ſlices of a leg of veal, like Scotch collops, beat them with a knife on both ſides; ſeaſon them with ſalt, pepper, cloves and mace. Cut as many thin ſlices of fat bacon, roll them up and put them into your pye-diſh. Add two or three ſhalots, and two or three anchovies, ſome oyſters, and forty or fifty force-meat balls, and lemon par'd and ſlic'd; put in a quarter of a pint of gravey, half a pint of ſtrong broth, and half a pint of white wine; cover it with puff-paſte and bake it.

A Steak Florendine.

TAKE a leg or a neck of mutton, cut it into ſteaks; ſeaſon it with nutmeg, pepper and ſalt: put it into a diſh with three or four ſhalots, a bunch of ſweet herbs, two or three anchovies, twenty balls of force-meat, half a pint of

of claret, as much water; put in half a pound of butter; cover it with puff-paſte; ſo bake it.

A Florendine *of a* Kidney *of* Veal.

SHRED the kidney, fat and all, with a little ſpinach, parſley, and lettuce, three pippins, and ſome candied orange peel; ſeaſon with ſpice and ſugar; put in a good handful of currants, two or three grated biſcuits, canary, orange-flower water, and two or three eggs; mix them well together, put them into a diſh covered with puff-paſte, lay on a cut lid, and garniſh the rim.

A Florendine *of* Oranges *or* Apples.

GET half a dozen Seville oranges, ſave the juice, take out the pulp, lay them in water twenty-four hours, ſhift them three or four times, then boil them in three or four waters, then drain them from the water, put them in a pound of ſugar, and their juice, boil them to a ſyrup, take great care they do not ſtick to the pan you do them in, and ſet them by for uſe. When you uſe them, lay a puff-paſte all over the diſh, boil ten pippins pared, quartered and cored, in a little water and ſugar, and ſlice two of the oranges and mix with the pippins in the diſh. Bake it in a ſlow oven, with cruſt as above: or juſt bake the cruſt, and then lay in the ingredients.

To make a Florendine *of* Eggs.

BOIL twenty eggs hard, mince them ſmall with two pound of beef-ſewet, ſeaſon theſe with a quarter of an ounce of cloves and mace, a nutmeg, and a quarter of an ounce of cinna-

mon finely powder'd; put to them a quarter of a pound of dates minced ſmall, a pound and a half of currants, and half a pound of fine ſugar, mince ſome lemon peel ſmall, mix all well together with a quarter of a pint of roſe-water, and ſome ſalt, put it into your diſh, bake it; when it is drawn, heat a little water, beat up half a pound of butter thick, ſweeten with a quarter of a pound of ſugar, ſqueeze in the juice of a lemon, pour them on it, and ſerve it up.

To make a Florendine of Carps.

TAKE the yolks of half a dozen eggs, and three quarters of a pound of butter, and work them up in a quarter of a peck of flour, dry it, add as much water as will make it into a paſte, make it up as near as you can in the form of the fiſh. Scale a carp, ſcrape off the ſlime, draw it, take away the guts and gall, ſeaſon it lightly with ſalt, pepper, and nutmeg, put the milt into the belly, lay it into the pye; lay on it dates, ſliced in halves, barberries, raiſins, orange and lemon ſliced, and butter, cloſe it up, bake it, when it is almoſt baked, liquor it with butter, claret, white wine, verjuice, and ſugar. Ice it over, and ſerve it up hot for ſecond courſe.

A Tanſey.

BEAT ten eggs very well, put them to a pint of cream, ſeaſoned with nutmeg, ſugar, and ſalt, then green it with the juice of ſpinach and of tanſey; as ſoon as you put the juice

juice to it, with which you muſt make it very green, ſet it over the fire, the ſtew pan being firſt butter'd, and when it is thickened enough, have a diſh ready to put it in, and bake it. Garniſh with orange cut into quarters, and ſweetmeats cut in long bits, and lay all over it.

Another Tanſey.

TAKE a pint of cream, and half a pint of juice of ſpinach, a ſmall ſpoonful of the juice of tanſey, ſix eggs, three whites, the crumb of a French role grated, or Naples biſcuit, ſweeten to your taſte, and ſtir it over a clear fire in a ſmall ſtew pan, firſt buttering it both ſides and bottom till it is thick, then bake it with a fine thin paſte, or paper, at the bottom, and garniſh with orange quarter'd, and ſifted ſugar.

A Gooſeberry Tanſey.

PICK a quart of green gooſeberries, and boil them in half a pound of butter in a frying pan till they be well coddled; then pour into them the yolks of ſixteen eggs, well beaten, with half a pint of cream, and as much ſugar as will ſweeten it to your taſte; then bake it half an hour, and when baked, ſtrew over it roſe water and ſugar; ſo ſerve it.

Another Gooſeberry Tanſey.

PUT ſome freſh butter in a frying pan, and when it is melted, put into it a quart of gooſeberries, and fry them till they are tender,

and break them all to maſh; then beat ſeven eggs, but four whites, a pound of ſugar, three ſpoonfuls of ſack, as much cream, the crumb of a penny loaf grated, and three ſpoonfuls of flour, mix all theſe together, then put the gooſeberries out of the pan to them, and ſtir all well together, and put the whole into a ſtew pan to thicken, with a piece of butter, and fry it brown: ſtrew ſugar on the top when you ſerve it.

A boiled Tanſey.

TAKE the crumb of a ſtale penny loaf, and ſlice it thin, put to it as much hot cream, or milk, as will wet it, eight eggs, the whites of four well beaten, a little ſhred lemon peel after being boiled, a little grated nutmeg and ſalt; put to it the juice of ſpinach, and tanſey, then tie it up in a cloth, and boil it an hour and a quarter; when you diſh it up, ſtick candied orange in it, and lay Seville orange quarter'd round the diſh with melted butter in a baſon.

A Tanſey for Lent.

POUND tanſey, or other ſorts of herbs in a mortar, with almonds, and the ſpawn of a pike or carp; then ſtrain the whole with the crumb of a role, roſe water and ſugar, and fry them in freſh butter. Garniſh with orange, or lemon quarter'd.

A Beef Tanſey.

TAKE ſeven eggs, leaving out two whites, and a pint of cream, ſome thyme, ſweet marjoram, parſley, ſtrawberry leaves ſhred very ſmall,

ſmall, and a little nutmeg; then mince ſome boil'd beef very ſmall, add a plate of grated white bread, let theſe be all mixed together; then fry them as you do other tanſeys, but not too brown.

An Almond Tanſey.

BLANCH a pound of almonds, and ſteep them in a pint of cream, or milk, ten yolks of eggs, and four whites, having beat your almonds in a mortar, then put them to the cream and eggs again with ſugar, crumbs of bread, and ſtir them well together; fry them in freſh butter, and keep them ſtirring in the pan till it is of a good thickneſs; then ſtrew over it fine ſugar, and ſerve it.

CHAP. XI.

OF PIES, CUSTARDS, &c.

Paſte for a Paſty.

LAY down a peck of flour, work it up with ſix pounds of butter and four eggs, with cold water.

To make Puff-paſte.

LAY down a pound of flour, break into it two ounces of butter and two eggs; then make it into paſte with cold water; then work the other part of the pound of butter to the ſtiffneſs of your paſte; then roll out your paſte into a ſquare ſheet; ſtick it all over with bits of butter,

butter, flour it, and roll it up like a collar, double it up at both ends that they may meet in the middle, then roll it out again, till all the butter is in.

Paſte-royal for Patty-pans.

LAY down a pound of flour, and work it up with half a pound of butter, two ounces of fine ſugar, and four eggs.

A Paſte made of Dripping.

TAKE a pound and half of beef-dripping, boil it in water, ſtrain it, then let it ſtand to be cold, and take off the hard fat, ſcrape it, boil it ſo four or five times; then work it well up into three pounds of flour, as fine as you can, and make it up into paſte with cold water. It makes a very fine cruſt.

A Paſte for Cuſtards.

TAKE half a pound of flour, ſix ounces of butter, the yolks of two eggs, three ſpoonfuls of cream; mix them together, and let them ſtand a quarter of an hour, then work it up and down, and roll it very thin.

To make raiſed Cruſt.

TAKE a pound of butter, four pounds of flour with boiling water; the butter boiled in the water and mix'd up ſtiff; then cover'd with a cloth to ſwet.

Paſte for Crackling Cruſt.

HAVING blanched four handfuls of almonds, throw them into water, then wipe them dry, and pound them in a mortar, moiſtening

moiſtening them frequently with orange flower-water, and the white of an egg, to prevent their oiling: when they are well pounded, paſs them through a ſieve to clear them from all the lumps or clods: when you have thus prepar'd your almond-paſte, ſpread it on a diſh till it becomes very pliable, let it ſtand for a-while, then roll out a piece for the under cruſt, dry it in an oven upon a pye pan, while other paſtry works are making, as knots, cyphers, and other devices for the garniſhing your pies.

A ſavoury Lamb Pye.

SEASON your lamb with pepper, ſalt, cloves, mace, and nutmeg, then put it into your cruſt which ſhould be made of puff paſte, with a few lamb-ſtones and ſweetbreads, ſeaſoned as your lamb, alſo ſome large oyſters, and ſavoury force meat balls, hard yolks of eggs, and the tops of aſparagus two inches long, firſt boil'd green; then put butter all over the pye, and lid it, and ſet it in a quick oven an hour and a half; then take the oyſter liquor, as much gravy, a little claret, with one anchovy in it, and a grated nutmeg. Let theſe have a boil, thicken it with the yolks of two or three eggs, beaten, and when the pye is drawn pour it in, put on the lid again, and ſend it to table hot.

Another Sort.

CUT your hind quarter of lamb into thin ſlices, ſeaſon it with ſavoury ſpice, and lay them into the pye, alſo lay in a hard let-

tuce

tuce, artichoke bottoms, and the tops of an hundred of aſparagus, lay butter over them. Cloſe up the pye, bake it, and when it comes out of the oven pour in a lear made of oyſter liquor and gravy as above.

A Lamb Pye the German Way.

CUT a quarter of lamb in pieces, and lard them with ſmall pieces of bacon ſeaſon them with ſalt, pepper, nutmeg, cloves, bay-leaf, pounded bacon, cives, and ſavoury herbs, put them into paſte, and bake them three hours; then draw your pye, cut it open, take off all the fat, pour into it a ragoo of oyſters, and ſerve it hot for the firſt courſe.

A Pye of a Breaſt of Veal.

TAKE a breaſt of veal, parboil it and take out all the long bones, and chop the briſcuit in pieces, then ſhred ſome ſavory herbs and a little lemon-peel together, and beat ſome cloves, mace, nutmeg, and pepper, and mix ſome ſalt with the herbs and ſeaſoning, then ſtrew it over your meat, and break upon it the yolks of three eggs, rub all well together, make a good cruſt, and put in the bottom of your pye ſome ſlices of thin bacon, and pieces of butter, and then put in a row of veal, and a row of oyſters, till your pye is full; and then put in two anchovies minced, parboil a veal ſweet bread, and throw it into cold water, then ſlice it, but not too thin, and brown it in a little butter, and put it upon the top of your pye; ſhake in a little flour as you fill it, put in half a pint of good gravy; and when it is baked,

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put in the juice of a lemon and a ſpoonful of white wine; then ſhake it well together, and ſerve it up. You may add hard eggs if you pleaſe.

Another Veal Pye.

CUT the beſt part of a leg of veal into thin ſlices, beat it with a rolling-pin, ſeaſon them with ſalt, pepper, cloves, and mace; then cut a pound of bacon into thin ſlices, roll them up one by one, with a ſlice of veal in the middle; then put them in a diſh, with two or three anchovies, two ſhalots, a few oyſters, ſome force-meat balls, and a ſliced lemon, with the peel off; add half a pint of white wine, half a pint of good broth, ſome gravy and butter; cover it with puff-paſte, and bake it in a gentle oven.

Scotch Collop Pye.

TAKE a fillet of veal and cut it in thin ſlices, ſeaſon them with pepper, cloves, mace, nutmeg and ſalt; then make your pye, cut an onion and lay in the bottom, then a row of collops and ſlices of bacon, and ſome yolks of hard eggs, then have ready ſome ſavoury, ſweet majoram and parſley ſhred, to ſtrew betwixt every row of meat, till you have laid all your collops in, then put a little water into the bottom of your pye, and ſome pieces of butter over your meat; you may put in likewiſe ſome pickled muſhrooms, oyſters, and ſliced lemon, without the rind. When your pie is baked, take off the lid, and ſkim off the fat, then pour in ſome mutton gravy, with butter drawn thick.

An Artichoke Pye.

BOIL ten or twelve artichokes, take off all the leaves and choke, take the bottoms clear from the ſtalk, make a good puff paſte cruſt, and lay a quarter of a pound of freſh butter all over the bottom of your pye, then lay a row of artichokes, ſtrew a little peper, ſalt, and beaten mace over them, then another row, and ſtrew the reſt of your ſpice over them, put in a quarter of a pound more of butter in little bits, take half an ounce of truffles and morels, boil them in a gill of water, pour the water into the pye, cut the truffles and morels very ſmall, and throw over the pye; then have ready twelve eggs boiled hard, take only the yolks, lay them all over the pye, and bake it. When the cruſt is done, the pye is enough.

A Palate Pye.

TAKE ſix ſheep's tongues, ſix ox palates, ſix ſweet-breads, half boil the tongues and palates, and then peel them, and cut them into ſlices, parboil the ſweet-breads, and ſlit them longways; then take a pound of good ſauſage-meat of freſh pork, and ſeaſon it all together, with half an ounce of cloves and mace, three quarters of an ounce of pepper, all beaten fine, and ſalt to your taſte; then put it into your pye, with half a pound of butter on the top of the meat; and when baked, put in anchovy ſauce, made with white wine and gravy. You may, if you chooſe it, put in ſome muſhrooms, parſley, and ſhalots cut ſmall, with force-meat balls.

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A Beef-Steak Pye.

GET rump-ſteaks, beat them with a rolling pin, then ſeaſon them with pepper and ſalt, according to your palate: make a good cruſt, lay in your ſteaks, fill your diſh, then pour in as much water as will half fill it. Put on the cruſt and bake it well.

To make a Calf's Foot Pye.

FIRST, ſet four calves feet on in a ſauce-pan in three quarts of water, with three or four blades of mace; let them boil ſoftly till there is about a pint and a half, then take out your feet, ſtrain the liquor, and make a good cruſt; cover your diſh, then pick off the fleſh from the bones, lay half in the diſh, ſtrew half a pound of currants clean waſh'd and pick'd over, and half a pound of raiſins ſtoned; lay on the reſt of the meat, then ſkim the liquor, ſweeten it to the palate, and put in half a pint of white wine; pour it into the diſh, put on your lid, and bake it an hour and a half.

Calf's Head Pye.

TAKE a calf's head, clean it very well, and boil it till it is tender; then take off the fleſh as whole as you can; take out the eyes and ſlice the tongue; make a good puff-paſte cruſt, cover the diſh, lay in your meat, throw over it the tongue, lay the eyes cut in two at each corner; ſeaſon it with a very little pepper and ſalt, pour in half a pint of the liquor it was boiled in, lay a thin top cruſt on, and bake it an hour in a quick oven. In the mean time boil the bones

bones of the head in two quarts of the liquor, with two or three blades of mace, half a quarter of an ounce of whole pepper, a large onion, and a bunch of ſweet-herbs. Let it boil till there is abont a pint, then ſtrain it off and add two ſpoonfuls of catchup, three of red wine, a piece of butter as big as a walnut, rolled in flour, half an ounce of truffles and morels; ſeaſon with ſalt to your palate; boil it, and have half the brains boiled with ſome ſage, beat them, and twelve leaves of ſage chopped fine; ſtir all together, and give it a boil; take the other part of the brains, and beat them up with ſome of the ſage chopped fine, a little lemon peel minced fine, and half a ſmall nutmeg grated. Beat it up with an egg, and fry it in little cakes of a fine light brown, boil ſix eggs hard, take only the yolks; when your pye comes out of the oven, take off the lid, lay the eggs and cakes over it, and pour the ſauce all over. Send it to table hot without the lid. You may put in it as many things as you pleaſe; but I think it wants no addition.

Another Way.

CLEANSE the head well, boil it for three quarters of an hour, cut off the fleſh in bits, of the bigneſs of walnuts, peel the tongue, and ſlice it: parboil a quart of oyſters, and beard them; take the yolks of ten or twelve eggs; intermix ſome thin ſlices of bacon with meat; put an onion cut ſmall in the bottom of the pye, ſeaſoning it with ſalt, pepper, nutmeg, and mace; lay

lay alſo butter on the bottom, put in your meat, cloſe up the pye, and put in a little of the liquor the head was boiled in; when it is baked, take off the lid; take off the fat, and put in a layer of thick butter, mutton gravy, a lemon pared and ſliced, with two or three anchovies diſſolved. Let them firſt ſtew together a little while, cut the lid in handſome pieces, lay it round the pye, and ſerve it up.

A Stump Pye.

TAKE a leg of lamb from the bones, and mince it ſmall, with a good quantity of ſweet herbs, and a good quantity of currants, grated nutmeg, and ſalt; ſeaſon it to your liking, and mix it with two or three yolks of eggs, beat with ſack or white wine; then lay it cloſe in the pye, and lay on the top either fruit or ſweetmeats; do not bake it too much, and when it is baked cut it up, and put in verjuice and ſugar, or white wine; make it hot before you put it in, then lay on the lid, and ſerve it.

Pork Pye.

SKIN your pork, cut it into ſteaks, ſeaſon it pretty well with ſalt, nutmeg ſliced, and beaten pepper; put in onions and apples cut in ſlices, as many as you think convenient, and ſweeten with ſugar to your palate; put in half a pint of white wine; lay butter all over it, cloſe up your pye, and ſet it in the oven.

Pork Pye *to be eaten cold.*

TAKE a loin of pork, bone it, and cut part of it into collops, take alſo as many collops of veal of the ſame bigneſs, beat them

both with the back of the cleaver; ſeaſon your veal with cloves, mace, nutmeg, thyme minced, and the yolks of hard eggs; ſeaſon the pork with ſalt, pepper, minced ſage, and the yolks of hard eggs; then lay in your diſh a layer of pork, and a layer of veal, till you have laid your meat all in; then cloſe up your pye, and liquor it with ſaffron-water, or the yolks of eggs; let your firſt and laſt layer be pork; bake it and ſet it by for uſe: when it is baked and cold, fill it with clarified butter.

A Devonſhire Squab Pye.

SHEET a diſh with puff-paſte, put at the bottom a layer of ſliced pippins; upon that put a layer of mutton ſteaks, cut from the loin, well ſeaſoned with pepper and ſalt, ſtrew ſome more ſlices of pippins upon that, and over them ſtrew ſome onions, ſhred ſmall; repeat theſe till your pye is full to the top, then cloſe it, having put in about half a pint of water, and bake it.

A Shropſhire Pye.

GET a couple of rabbits, cut them into pieces, ſeaſon them well with pepper and ſalt; then cut ſome pieces of fat pork, and ſeaſon them in like manner. Lay theſe into your cruſt, with ſome pieces of butter upon the bottom-cruſt, and cloſe your pye. Then pour in half a pint of water and red wine mix'd, and bake it. Some will grate the beſt part of a nutmeg upon the meat, before they cloſe the pye, which is a good way. It muſt be ſerved hot.

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A Veniſon Pye.

WHEN you have raiſed a high pye, ſhred a pound of beef ſewet and lay it in the bottom; cut the veniſon in pieces, and ſeaſon it with pepper and ſalt, lay it on the ſewet, lay butter on the veniſon, cloſe up the pye, and let it ſtand in the oven for ſix hours, fill it up with liquor made from the bones.

A Neat's Tongue Pye.

BOIL and peel your neat's tongue, cut it into ſlices, and cut ſome bacon into thinner ſlices, than your tongue; your tongue being prepared, lay a layer of bacon between each layer of tongue; and having ſeaſoned them with grated nutmeg and pepper, and three anchovies, but no ſalt, cloſe the pye, and bake it; boil half a pint of claret or red wine with ſome gravy, a piece of butter, the yolks of three eggs, and a nutmeg grated, till it is pretty thick; when it comes out of the oven, pour it into the pye through a funnel.

Another Way.

LET your tongues boil till about half done; peel and ſlice them, and ſeaſon them with pepper, ſalt, cloves, mace and nutmeg, with ſome force-meat balls, ſliced lemons and butter, and cloſe your pye; when it is baked take a pint of gravy, with ſweetbreads, palates, and cocks combs toſs'd up, and pour into the pye.

A Mermaid Pye.

SCALD a pig, bone it, then dry it well with a cloth; ſeaſon it with ſalt, pepper, and nutmeg beaten, and ſhred ſage. Then take

a couple of neat's tongues boil'd, cold and dry'd, and cut them in long ſlices, about the thickneſs of half a crown; then lay one quarter of your pig in your pye, and lay ſlices of tongue upon it; then lay another quarter, and more tongue, and ſo on till you have put in all the four quarters; then cover them with ſlices of bacon, and put in butter and bake it; when it is baked, fill it up with melted butter. It is to be eaten cold.

A Quince Pye.

PARE, core, and ſlice your quinces, fill your pye; lay over it candied orange-peel, and pour into it ſyrup of barberries, mulberries, and orange-juice; ſweeten it to your taſte with good ſugar; add a ſtick of cinnamon, then lid your pye, prick the lid, and bake it.

A Rice Pye.

BOIL half a pound of rice in water, and afterwards in milk, till it is as thick as oatmeal pudding; then ſet it by to cool, and beat in five eggs, leaving out half the whites; put in half a pint of cream, a glaſs of ſack, and ſome roſe-water; ſeaſon it with cloves, mace, nutmeg, and cinnamon, half a pound of ſugar, ſome ſalt, a pound of currants, three ounces of candied orange, lemon, and citron-peel; cover it with puff-paſte, and bake it.

An Apple Pye,

MAKE a good puff-paſte cruſt, lay ſome round the ſides of the diſh, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the ſugar you

you deſign for your pye, mince a little lemon-peel fine, throw over it, and ſqeeze a little lemon over them, then a few cloves, here and there one, then the reſt of your apples, and the reſt of your ſugar. You muſt ſweeten to your palate, and ſqueeze a little more lemon; boil the peeling of the apples and the cores in ſome water, with a blade of mace, till it is very good; ſtrain it, and boil the ſyrup with a little ſugar, till there is but very little and good, pour it into your pye, and put on your upper cruſt, and bake it.

Thus make a pear-pye; but don't put in any quince. You may butter them when they come out of the oven; or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg, ſweetned with ſugar, and take off the lid, and pour in the cream. Cut the cruſt in little three-corner pieces, and ſtick about the pye, and ſend it to table.

A Cherry Pye.

MAKE a good cruſt, lay a little round the ſide of your diſh, throw ſugar at the bottom, and lay in your fruit and ſugar at top. A few red currants does well with them; put on your lid, and bake it in a ſlack oven.

Make a plumb pye the ſame way, and a gooſeberry pye. If you would have it red, let it ſtand a good while in the oven after the bread is drawn. A cuſtard is very good with the gooſeberry pye.

An Egg Pye.

MAKE a good cruſt, cover your diſh with it, then have ready twelve eggs boiled hard, cut them in ſlices, and lay them in your

pye; throw half a pound of currants, clean waſh'd and pick'd, all over the eggs; then beat up four eggs well, and mix with half a pint of white wine, grate in a ſmall nutmeg, make it pretty ſweet with ſugar. You are to mind to lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pye. Bake it half an hour, or till the cruſt is done.

A Green Gooſe Pye.

TAKE two fat green geeſe, bone them, and ſeaſon them pretty high with nutmeg, cloves, mace, pepper and ſalt, and if you like it, two whole onions; lay them upon each other, and fill the ſides with young rabbits cut in pieces, and the whole with butter; let them be well bak'd, and they eat delicately hot or cold.

A Gooſe Pye.

HALF a peck of flour will make the walls of a gooſe pye, raiſe your cruſt juſt big enough to hold your gooſe; firſt have a pickled dried tongue, boiled tender enough to peel, cut off the root, bone the gooſe, and a large fowl; take half a quarter of an ounce of mace beat fine, a tea-ſpoonful of beaten pepper, three tea-ſpoonfuls of ſalt, mix all together, ſeaſon your fowl and gooſe with it, then lay the fowl in the gooſe, and the tongue in the fowl, and the gooſe in the ſame form as if whole. Put half a pound of butter on the top, and lay on the lid. This pye is excellent either hot or cold, and will keep a great while. A ſlice of this pye makes a pretty little ſide-diſh for ſupper.

A Giblet Pye.

GET two pair of giblets, put all but the liver into a ſauce-pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bunch of ſweet herbs, and a large onion. Cover them cloſe, and let them ſtew very ſoftly till they are quite tender, then have a good cruſt ready, cover your diſh, lay a rump-ſteak at the bottom, ſeaſoned with pepper and ſalt; then lay in your giblets with the liver, and ſtrain the liquor they were ſtewed in; ſeaſon it with ſalt, and pour into your pye, put on the lid, and bake it an hour and a half.

Note, The giblets need not be ſtew'd firſt, unleſs your geeſe are old.

A Pigeon Pye.

TRUSS your pigeons and ſeaſon them with pepper, ſalt, and nutmeg, lard them with bacon, and ſtuff them with force-meat; lay on lambs ſtones, ſweetbreads, and butter, and cloſe the pye; then pour in liquor made of claret, gravey, oyſter liquor, two anchovies, a bunch of ſweet herbs, and an onion; boil this up, and thicken it with brown butter. This liquor ſerves for ſeveral other ſorts of meat and fowl pies.

Another Pigeon Pye.

FIRST make a puff-paſte cruſt, then cover your diſh, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of fine freſh butter, with pepper and ſalt in the bellies; lay them in your pan, the necks, gizards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, a beef-

ſteak in the middle; put as much water as will almoſt fill the diſh, lay on the top-cruſt, and bake it well.

This is the beſt way to make pigeon-pye; but the French fill the pigeons with a very high force-meat, and lay force-meat round the inſide, with balls, aſparagus-tops, and artichoke-bottoms, and muſhrooms, truffles and morels, and ſeaſon high; but that is according to different palates.

A Rabbit Pye.

GET young rabbits, cut them in pieces, fry them in lard, with a little flour, ſeaſoning them with ſalt, pepper, nutmeg, and ſweet herbs, adding a little broth; when they are cold, put them in your pye, adding ſome truffles, morels, and pounded lard; lay on the lid, ſet it in the oven, and let it ſtand for an hour and a half; when it is about half baked, pour in the ſauce in which the rabbits were fried; and when you are about to ſerve it up to table, ſqueeze in ſome juice of Seville orange.

Another.

TAKE two rabbits, parboil them, bone them, lard them, and ſeaſon them with ſalt, pepper, nutmeg, cloves and mace, and winter-ſavory; lay them into your pye with a good many force meat balls, laying a pound of butter on the top, cloſe it up, bake it, and when it is cold, fill it up with clarified butter.

A Hare Pye.

BReak the hare's bones, lard it well, and ſeaſon it with ſalt, pepper, nutmeg, cloves, and a bay-leaf: lay ſlices of bacon at the bottom of your pye,

pye, put in the hare and lay ſlices of bacon over it and lid it up; when it is baked, pour in melted butter, and ſtop the hole of the pye, and ſet it by to cool.

Another Way.

BONE the hare, ſeaſon the fleſh with peper, ſalt, and ſpice, and beat it fine in a mortar; do a pig in the ſame manner; then make your pye, and lay a layer of pig, and a layer of hare, till it is full; put butter at the bottom, and on the top; bake it three hours. It is good hot or cold.

A Chicken Pye.

MAKE a cruſt of puff-paſte, take two young chickens, cut them to pieces, ſeaſon them with pepper and ſalt, a little beaten mace, lay a force meat made thus round the ſide of the diſh: take half a pound of veal, half a pound of ſewet, beat them quite fine in a marble mortar, with as many crumbs of bread; ſeaſon it with a very little pepper and ſalt, and anchovy, with the liquor, cut the anchovy to pieces, a little lemon-peel, cut very fine, and ſhred ſmall, a very little thyme, mix all together with the yolk of an egg, make ſome into round balls, about twelve, the reſt lay round the diſh. Lay in one chicken over the bottom of the diſh, take two ſweetbreads, cut them into five or ſix pieces, lay them all over, ſeaſon them with pepper and ſalt, ſtrew over them half an ounce of truffles and morels, two or three artichoke-bottoms cut to pieces, a few cocks combs, if you have them, a palate boiled tender and cut to pieces; then lay on the other part of the

the chicken, put half a pint of water in, and cover the pye. Bake it well, and when it comes out of the oven, fill it with good gravy, lay on the cruſt, and ſend it to table.

Another Chicken Pye.

PARBOIL a couple of chickens, ſeaſon them with ſalt and pepper, lard them with pieces of bacon; put their livers in a mortar, with ſome ſcraped bacon, truffles, cives, and parſley, ſeaſoned with ſalt, pepper and ſpice; pound it all well together, and ſtuff the bodies of your chickens with it; then raiſe your pye, put in the bottom of it ſome freſh butter, lay in your chickens ſeaſoned under and over, cover them with thin ſlices of veal, and a little freſh butter; then lid your pye, bake it, and ſerve it with a ragoo of oyſters.

A Duck Pye.

HAVING made a puff-paſte cruſt, take a couple of ducks, ſcald them, and make them very clean, cut off the feet, the pinions, the neck and head, all clean picked and ſcalded, with the gizzards, livers, and hearts; pick out all the fat of the inſides, lay a cruſt all over the diſh, ſeaſon the ducks with pepper and ſalt, inſide and out, lay them in your diſh, and the giblets at each end ſeaſoned; put in as much water as will almoſt fill the pye, lay on the cruſt, and bake it, but not too much.

A Turky Pye.

MAKE a good paſte, bone your turky, and lard it with pretty large pieces of bacon, ſeaſon it with one ounce of pepper, two ounces

ounces of ſalt, and an ounce of nutmeg, if it be to be eaten cold, but if hot, with half the ſeaſoning before-mentioned: lay butter in the bottom of your pies, lay in your turky, and put in half a dozen whole cloves, then lay on the reſt of your ſeaſoning with good ſtore of butter; cloſe it up, and baſte it over with eggs, and when it is baked, fill up with clarified butter.

If you pleaſe, you may make a ſtuffing for it as follows: mince beef-ſewet and ſome veal very fine; ſeaſon with ſalt, pepper, nutmeg, and fine herbs; add two or three yolks of raw eggs, ſome pieces of boiled artichokes, grapes, or gooſeberries.

Minced Pies.

PARBOIL the beſt part of a neat's tongue, peel it, cut it in ſlices, and ſet it to cool: to a pound of tongue, beef, or veal, put two pounds of beef ſewet, then chop them all together on a block very fine; to each pound of meat put a pound of currants, and a pound of ſton'd raiſins, chop'd or cut ſmall; then pound your ſpice, which muſt be cloves, mace, and nutmeg; ſeaſon it as you like, with ſugar, candy'd orange, lemon, and citron-peel ſhred, with two or three pippins; ſqueeze in the juice of one lemon, a large glaſs of ſack, with ſome dates ſton'd and ſhred ſmall; all theſe being mixed together very well, make your pies, and bake them, but not too much.

When you ſerve the pies, ſtrew fine ſugar over them.

Another

Another excellent Way to make Minced Pies.

GET three pounds of ſewet ſhred very fine, and chopped as ſmall as poſſible, two pounds of raiſins ſtoned and chop'd as fine as poſſible, two pounds of currants, picked, waſhed, rubbed, and dried at the fire, twenty or thirty pippins, pared, cored, and chopped ſmall, half a pound of fine ſugar pounded fine, a quarter of an ounce of mace, a quarter of an ounce of cloves, two large nutmegs, all beat fine; put all together into a great pan, and mix it well together with half a pint of brandy, and half a pint of ſack, put it down cloſe in a ſtone pot, and it will keep good four months. When you make your pies, take a little diſh, ſomething bigger than a ſoop-plate, lay a very thin cruſt all over it, lay a thin layer of the minced ingredients, and then a thin layer of citron cut very thin, then a layer of minced ingredients, and a thin layer of orange-peel cut thin, over that a little minced ingredients; ſqueeze half the juice of a fine Seville orange or lemon, and pour in three ſpoonfuls of red wine; lay on your cruſt, and bake it nicely. Theſe pies eat finely cold. If you make them in little patties, mix your minced meat and ſweetmeats accordingly: If you chuſe meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſirloin of beef, or almoſt any other meat, parboil'd.

Minced

Minced Pies *with* Eel, *or* Oyſters.

TAKE the fleſh of a freſh eel from the bone, mince it ſmall, and pare two or three apples or pears, mince as much of them as of the eel, or oyſters; temper and ſeaſon them together with ginger, pepper, cloves, mace, ſalt, ſome currants, raiſins, pruens, dates, verjuice, butter, and roſe-water.

A Potatoe Pye.

TAKE three pounds of potatoes, boil them, peel them, make a good cruſt, and lay in your diſh; lay at the bottom half a pound of butter, then lay in your potatoes, throw over them three tea-ſpoonfuls of ſalt, and a ſmall nutmeg grated all over, ſix eggs boiled hard and chopped fine, throw all over, a tea-ſpoonful of pepper ſtrew all over, then half a pint of white wine. Cover your pye, and bake it half an hour, or till the cruſt is enough.

An Onion Pye.

PARE ſome potatoes, and cut them in ſlices, peel ſome onions, cut them in ſlices, pare ſome apples and ſlice them, make a good cruſt, cover your diſh, lay a quarter of a pound of butter all over, take a quarter of an ounce of mace beat fine, a nutmeg grated, a tea-ſpoonful of beaten pepper, three tea-ſpoonfuls of ſalt, mix all together, ſtrew ſome over the butter, lay a layer of potatoes, a layer of onions, a layer of apples, and a layer of hard eggs, and ſo on, till you have filled your pye, ſtrewing a little of the ſeaſoning between each layer, and a quarter of a pound of butter in bits,

and

and ſix ſpoonfuls of water. Cloſe your pye, and bake it an hour and half: a pound of potatoes, a pound of onions, a pound of apples, and twelve eggs will do.

A Ham Pye.

SLICE ſome cold boiled ham about half an inch thick, make a good cruſt, and thick, over the diſh, and lay a layer of ham, ſhake a little pepper over it, then take a large young fowl clean picked, gutted, waſhed and ſinged; put a little pepper and ſalt in the belly, and rub a very little ſalt on the outſide; lay the fowl on the ham, boil ſome eggs hard, put in the yolks, and cover all with ham, then ſhake ſome pepper on the ham, and put on the top-cruſt. Bake it well, have ready when it comes out of the oven ſome very rich beef gravy, enough to fill the pye, lay on the cruſt again, and ſend it to table hot. A freſh ham will not be ſo tender; ſo that I always boil my ham one day, and bring it to table, and the next day make a pye of it. It does better than an unboiled ham. If you put two large fowls in they will make a fine pye, but that is according to your company, more or leſs. The cruſt muſt be the ſame you make for a veniſon paſty. You ſhould pour a little ſtrong gravy into the pye when you bake it, juſt to bake the meat, and then fill it up when it comes out of the oven. Boil ſome truffles and morels, and put into the pye, it is a great addition; and freſh muſhrooms, or dried ones.

A Parſnip Pye.

BOIL ſome parſnips tender, and cut them in ſlices, then ſheet your diſh with good paſte, and lay upon it ſome pieces of butter, then a layer of parſnips, and ſome ſpice, pepper, &c. then ſome oyſters and yolks of hard eggs boiled, then more butter, and ſpice, &c. then parſnips, then oyſters, then eggs, till your diſh is filled; put butter on the top of all, and lid it; bake it half an hour, and when it comes out of the oven, pour over it melted butter and juice of lemon, and ſerve it hot.

You may make a carrot pye the ſame way.

A Carp Pye.

TAKE a couple of carps, ſcale, waſh and gut them clean, and a large eel, ſkin it and bone it, mix it with a good quantity of grated bread, and a few ſweet herbs, and the yolks of hard eggs; then take ſome anchovies, and a quarter of a pint of oyſters, and cut them very ſmall; then ſeaſon it pretty high with pepper, ſalt, nutmeg, mace, cloves, and a little ginger, half a pound of butter, and the yolks of five hard eggs, and work it together as you do paſte; then cut your carps in three or four pieces, or fill their bellies with force-meat, and ſeaſon your carp with ſavoury ſpice and ſweet herbs, ſo put them into the pye: cloſe it up and bake it, letting it ſtand an hour and half. After it comes out beat three or four eggs, and put them in, give them a ſhake or two, and ſerve it up.

A

A Soal Pye

HAVING made a good cruſt, cover your diſh, boil two pounds of eels tender, pick all the fleſh clean from the bones, throw the bones into the liquor you boil the eel in, with a little mace and ſalt, till it is very good, and about a quarter of a pint, then ſtrain it. In the mean time cut the fleſh of your eel fine, with a little lemon peel ſhred fine, a little ſalt, pepper, and nutmeg, a few crumbs of bread, chopp'd parſley, and an anchovy; melt a quarter of a pound of butter, and mix with it, then lay it in the diſh, cut the fleſh of a pair of large ſoals, or three pair of very ſmall ones clean from the bones and fins, lay it on the force meat, and pour in the broth of the eels you boiled. If you boil the ſoal-bones with one or two little eels without the force meat, your pye will be very good. And thus you may do a turbut.

An Eel Pye.

CUT your eels in pieces, ſeaſon them with pepper, ſalt, and ſavoury ſpice; then raiſe your cruſt, make a force meat of fiſh, and lay a layer of it in the bottom; then lay in your eels, with ſome water, put over them a layer of butter; lid pour pye, and bake it in a gentle oven.

A Lamprey Pye.

LET your lampreys be well clean'd from the ſlime, ſet by the blood, and let your ſeaſoning be ſalt, pepper, currants, beaten cinnamon, candy'd lemon peel, and ſugar; then put them into a pye; when it is baked, pour in the blood, and

and a little white wine heated; and when you ſerve it, ſqueeze in the juice of a ſmall lemon.

A Tench Pye.

MAKE your cruſt, take half a dozen tenches, lay on your cruſt a layer of butter; then ſcatter in grated nutmeg, with pepper, ſalt and mace; then lay in your tenches, lay over them butter, pour in a quarter of a pint of claret, and let them be well baked; when it comes out of the oven, put in melted butter and gravy and ſerve it up.

A Turbut Pye.

WASH, gut, and half boil your turbut, then ſeaſon it with a little pepper and ſalt, cloves, mace, and nutmeg, and ſweet herbs ſhred fine; then lay it in your pye, or patty-pan, with the yolks of ſix eggs boiled hard; and a whole onion, which muſt be taken out when 'tis baked. Put two pounds of freſh butter on the top; cloſe it up; when it is drawn, ſerve it hot or cold: tis good either way.

A Pike Pye.

LARD your pike with eels, make a force-meat of the fleſh of carp, ſome muſh-rooms, cives, and parſley, ſeaſoned with pepper, ſalt, ſpice, a piece of freſh butter, and the yolks of two eggs; ſhred all theſe very ſmall together, and put in the body of your pike; raiſe your pye, and lay at the bottom of it freſh butter; lay in your pike, having cut it in two, and ſeaſon it with pepper and ſalt; then lay a layer

of butter on the top, lid your pye, and bake it in a gentle oven: when it is baked cut it open, take the fat off, and pour in a ragoo of craw-fiſh tails, milts of fiſh, truffles, and muſhrooms, ſo ſerve it for the firſt courſe.

A Trout Pye.

LARD them with eels, and cut off their heads; then raiſe your cruſt, and lay a layer of freſh butter in the bottom of it; then make a force-meat of trouts, muſhrooms, truffles, parſley, cives, and freſh butter; ſeaſon it with ſalt and pepper, the yolks of two raw eggs, and ſpices; then ſtuff the bellies of your trouts with it; ſeaſon your trouts with ſalt and pepper, lay them in your pye, and cover them with good freſh butter; lid your pye, and bake it in a gentle oven.

Another Way.

GUT, waſh, and ſcale them, then lard them with pieces of a ſilver eel rolled in ſpice and ſweet herbs, and bay-leaves powdered, lay on and between them ſliced artichoke bottoms, muſhrooms, oyſters, capers, diced lemon; lay on butter, and cloſe the pye, and bake it.

A Salmon Pye.

LAY puff-paſte in the bottom of your diſh; then take the middle pieces of ſalmon, ſeaſon it high with ſalt, pepper, cloves, and mace, cut it into three pieces; then lay a layer of butter, and a layer of ſalmon, till it is laid all out; then make force-meat of an eel, and chop it fine with the yolks of hard eggs, two or three anchovies,

chovies, marrow, and ſweet herbs, a little grated bread, a few oyſters if you have them, lay them round your pye, and on the top, ſeaſon with ſalt, pepper, and other ſpices as you like. Melt butter according to your pye; take a lobſter, boil it, pick out all the fleſh, chop it ſmall, bruiſe the body, mix it well with the butter, and pour it over your ſalmon, put on the lid, and bake it well.

Another Way.

SCALE a freſh ſalmon, draw it, and wipe it dry; ſcrape out the blood from the backbone, ſcotch it on the back and ſide, and ſeaſon it with ſalt, pepper, and nutmeg; butter the bottom of the pye, lay in ſome whole cloves, and ſome of the ſeaſoning; then lay in the ſalmon, lay ſome whole cloves upon it, and nutmeg ſliced, and alſo pieces of butter; then cloſe it up, and baſte it over with eggs or ſaffron-water, and bake it; when it is baked, fill it up with clarified butter. Let your pye be made in the form of your fiſh. This pye is to be eat cold, and will keep ſome time.

A Lobſter Pye.

TAKE lobſters and boil them, then take them clean out of the ſhells; ſlice the tails and claws thin; ſeaſon them with pepper, a little mace and nutmeg beat fine; take the bodies, with ſome oyſters well waſh'd and ſhred; mix it up with a ſmall onion finely ſhred, a little parſley, and a little grated bread, and ſeaſon it as the reſt; then take the yolks of raw eggs to roll it up in balls; lay all into the pye, with but-

ter at the bottom and the top of the fiſh; bake it, and pour in ſauce of ſtrong gravy, oyſter liquor ſtrained, and white-wine thickened with the yolk of an egg; ſerve it hot.

A Herring Pye.

SCALE, gut, and waſh them very clean, cut off the heads, fins, and tails; make a good cruſt, cover your diſh, then ſeaſon your herrings with beaten mace, pepper and ſalt; put a little butter in the bottom of your diſh, then a row of herrings; pare ſome apples, and cut them in thin ſlices all over, then peel ſome onions, and cut them in ſlices all over thick, lay a little butter on the top, put in a little water, lay on the lid, and bake it well.

An Oyſter Pye.

TAKE a quart of oyſters, and waſh them out of their liquor, that they be not gritty; then make force-meat balls of three hard eggs, ſome fat bacon, one anchovy, a little thyme, lemon peel and onion, all minced very fine, and roll'd up in the yolks of raw eggs, a piece of butter, and a little grated bread; then ſeaſon your oyſters with pepper, ſpice, and ſalt, and lay them handſomely in your diſh, (the bottom of which muſt be butter'd very thick) and the force-meat balls put between the oyſters, and when you have laid all your oyſters and balls in, pour a little water, and a gill of white wine in, and then put butter over the whole, cover your pye, and bake it. Save ſome of the oyſter liquor, after being ſtrained, to mix with a little melted

melted butter and gravy, which muſt be put into your pye when it comes from the oven, ſo ſhake it together and ſerve it up.

A Veniſon Paſty.

LAY down half a peck of flour, put to it four pounds of butter, beat eight eggs, and make the paſte with warm water; bone the veniſon, break the bones, ſeaſon them with ſalt and pepper, and boil them; with this fill up the paſty when it comes out of the oven: take a pound of beef ſewet, cut it into ſlices, ſtrew pepper and ſalt upon it; lay the veniſon in, ſeaſoned pretty high with ſalt and black pepper bruiſed; ſet pudding-cruſt round the inſide of the paſty, and put in about three quarters of a pint of water: lay on a layer of freſh butter, and cover it. When it comes out of the oven, pour in the liquor you have made of the bones boiled, and ſhake all well together.

Another Way.

GET a neck and breaſt of veniſon, bone it, ſeaſon it with pepper and ſalt according to your palate. Cut the breaſt into two or three pieces; but don't cut the fat of the neck if you can help it. Lay in the breaſt and neck-end firſt, and the beſt end of the neck on the top, that the fat may be whole; make a good rich puff-paſte cruſt, let it be very thick on the ſides, a good bottom cruſt, and a thick top. Cover the diſh, then lay in your veniſon, put in half a pound of butter, about a quarter of a pint of water, cloſe your paſty, and let it be baked two

hours in a very quick oven. In the mean time, ſet on the bones of the veniſon in two quarts of water, with two or three blades of mace, an onion, a little piece of cruſt baked criſp and brown, a little whole pepper, cover it cloſe, and let it boil ſoftly over a ſlow fire, till about half is waſted, then ſtrain it off. When the paſty comes out of the oven, lift up the lid, and pour in the gravy.

If your veniſon is not fat enough, take the fat of a loin of mutton, ſteep'd in a little rape vinegar and red wine twenty-four hours, then lay it on the top of the veniſon, and cloſe your paſty. It is a wrong notion of ſome people, to think veniſon cannot be baked enough, and will firſt bake it in a falſe cruſt, and then bake it in the paſty; by his time the fine flavour of the veniſon is gone. No, if you want it to be very tender, waſh it in warm milk and water, dry it in clean cloths till it is very dry; then rub it all over with vinegar, and hang it in the air. Keep it as long as you think proper, it will keep thus a fortnight good; but be ſure there be no moiſtneſs about it; if there is, you muſt dry it well, and throw ginger over it, and it will keep a long time. When you uſe it, juſt dip it in luke-warm water, and dry it. Bake it in a quick oven; if it is a large paſty, it will take three hours; then your veniſon will be tender, and have all the fine flavour. The ſhoulder makes a pretty paſty boned, and made as above with the mutton fat.

A loin of mutton makes a fine paſty: take a large fat loin of mutton, let it hang four or five days,

days, then bone it, leaving the meat as whole as you can; lay the meat twenty-four hours in red wine, and half a pint of rape vinegar; then take it out of the pickle, and order it as you do a paſty, and boil the bones in the ſame manner to fill the paſty, when it comes out of the oven.

A Veal Paſty.

TAKE a quarter of a peck of fine flour, a pound of butter, break it into bits, put in ſalt and half an egg, and as much cold cream or milk as will make it into a paſte; make your ſheet of paſte, bone a breaſt of veal, ſeaſon it with ſalt and pepper; lay butter in the bottom of your paſty, lay in your veal, put in whole mace, and a lemon ſliced thin, rind and all, cover it with butter, cloſe it up, heat ſome white wine, butter, the yolks of eggs, and ſugar; pour this into your paſty, when it comes out of the oven, and ſerve it up; if you would have your cruſt thick, double the quantity of flour, &c. in the paſte.

A Beef Paſty

TAKE a ſmall rump or ſirloin of beef, bone it, beat it very well with a rolling-pin; then, to five pounds of this meat take two ounces of ſugar, rub it well in, and let it lie for twenty-four hours; then either wipe it clean, or waſh it off with a little claret, and ſeaſon it high with ſalt, pepper, and nutmeg, put it into your paſte, and lay over it a pound of butter; cloſe up the paſty, and bake it as much as veniſon. Put the bones in a pot with juſt as much water as will cover them, and bake them to make gravy.

and when the paſty is drawn, if it wants liquor, put in ſome of this gravy.

Petit Patties *with* Gravy.

MAKE ſome paſte for ſhort cruſt, and lay it by: take a piece of veal as big as your fiſt, as much bacon, and ſome beef-ſewet, and cut it in bits, put it in a ſtew-pan, and ſeaſon it with ſalt, pepper, ſweet herbs and fine ſpice; then toſs it up, and mince it all together, with ſome muſhrooms, and moiſten it with ſome cream, or milk, and put it upon a plate: then roll your paſte, and having forced your petit patties one inch deep, fill them with your ſtuffing, and having covered them, colour them with beaten eggs, and let them be baked; when done open them at top, and putting in a little cullis and eſſence of ham, ſerve them.

Petit Patties *of* Oyſters.

TAKE as many oyſters in the ſhells as you would make patties, then mince the milts and fleſh of carps, tenches, pikes, and the fleſh of eels; ſeaſon all this whith pepper, ſalt, pounded cloves, and white wine; wrap up your oyſters in it, of which only one is to be put in each patty, with a little freſh butter. Bake them, and ſerve them hot, either as Hors d'Oeuvres, or for garniſhing.

A Lear *for* Savoury Pies.

GET a proper quantity of red wine, gravy, and oyſter-liquor, boil a faggot of ſweet herbs, two or three anchovies, and an onion; thicken it with browned butter, and pour it into your ſavoury pies, when it is wanted.

A Lear *for* Fiſh Pies.

GET claret, white wine, vinegar, anchovies, and oyſter-liquor, put to them ſome drawn butter, and when the pies are baked, pour it in with a funnel.

A Lear *for* Paſties.

HAVING got the bones of the meat of which the paſty is to be made, cover them with water, and bake them with the paſty, and when it comes out ſtrain the liqour, and put it into the paſty.

A Caudle *for* Sweet Pies.

YOU muſt take ſack and white wine, a like quantity of each, a little verjuice, and ſome ſugar; boil it, and brew it with two or three eggs like butter'd ale; when the pies are baked, put it in with a funnel, and ſhake it together.

Ingredients for Sweet Pies.

THE meat, fiſh or fowls, ſpice, balls, citron, lemon and orange-peel candy'd, Spaniſh potatoes, ſkirrets, raiſins, currants, grapes, gooſeberries, damſons, and a caudle.

Ingredients for Savoury Pies.

THE meat, fiſh, or fowls, ſavoury ſpice, balls, bacon, ſhivered palates, lamb-ſtones, cocks-combs and bones, artichoke-bottoms, oyſters, muſhrooms, truffles, and a lear.

Force Meat.

TAKE half a pound of veal, and half a pound of ſewet cut fine, and beat in a marble mortar, or wooden bowl; have a few ſweet herbs ſhred fine, and a little mace dried, and beat

beat fine, a ſmall nutmeg grated, or half a large one, and a little lemon-peel cut very fine, a little pepper and ſalt, and the yolks of two eggs; mix all theſe well together, then roll them in little round balls and ſome in little long balls; roll them in flour, and fry them brown. If they are for any thing of white ſauce, put a little water on in a ſauce-pan, and when the water boils, put them in, and let them boil for a few minutes, but never fry them for white ſauce.

Another Way.

TAKE part of a leg of lamb or veal, and mince it fine, with the ſame quantity of minced beef ſewet, a little lean bacon, ſweet herbs, a ſhalot, and an anchovy; beat all in a mortar till it is as ſmooth as wax; ſeaſon it with ſavoury ſpice, and make it into balls.

Another Way.

TAKE a pound of lean veal, and two pounds of ſewet; take the ſkin from them both, then ſhred it very fine, and put to it an ounce of beaten cloves, mace, nutmeg, pepper, and ſalt, a handful of ſweet herbs, as marjoram, thyme, and parſley ſhred very fine; then put in two raw eggs, and a penny white loaf grated; mix all well together, and it is fit for uſe. Make balls as big as nutmegs, and colour them with the juice of ſpinach. You may make them of any fleſh.

Another Way.

TAKE pork, and the fat of bacon, beat them ſmall in a mortar, and put in nutmeg, mace, cloves, pepper, and ſage cut ſmall, and mix'd

mix'd together, with an egg, a duſt of flour, and a few crumbs of bread; then make it up in balls, and fry them.

To make Sugar Paſte *for* Tarts *or* Cheeſe-Cakes.

PUT three pounds of flour to two pounds of butter, ſix yolks and two whites of eggs, and three quarters of a pound of ſugar.

To make Iceing.

TAKE half a pound of fine loaf-ſugar, beat it very fine in a mortar; then ſift it; then put it again into the mortar, with four ſpoonfulls of roſe-water, and the whites of two eggs; ſtir it all one way, till your cakes and tarts come out of the oven, and are almoſt cold; dip a feather in your iceing, and ſtrike over your cakes or tarts, and ſet them in a cool oven to harden: take care they be not diſcoloured by ſtanding too long.

Another Way to make Iceing.

TAKE the yolk of an egg, and put ſome melted butter; beat it very well together, and with a feather waſh the top of your tarts, and ſift ſome ſugar on them juſt as you put them into the oven.

CHAP. XII.

OF TARTS, CUSTARDS, &c.

To make different Sorts of Tarts.

WHEN you bake in tin-patties, butter them, and you muſt put a little cruſt all over, becauſe of the taking them out: if in china or glaſs,

glaſs, no cruſt but the top one. Lay fine ſugar at the bottom, then your plumbs, cherries, or any other ſort of fruit, and ſugar at top; then put on your lid, and bake them in a ſlack oven. Mince-pies muſt be baked in tin-patties, becauſe of taking them out, and puff-paſte is beſt for them. All ſweet tarts the beaten cruſt is beſt; but as you fancy. You have the receipt for the cruſt in the beginning of this chapter,. Apple, pear, apricots, &c. make thus: apples and pears, pare them, cut them in quarters, and core them; cut the quarters acroſs again; and ſet them on in a ſauce-pan, with juſt as much water as will barely cover them; let them ſimmer on a ſlow fire, juſt till the fruit is tender; put a good piece of lemon-peel in the water with the fruit, then have your patties ready. Lay fine ſugar at bottom, then your fruit, and a little ſugar at the top; that you muſt put in at your diſcretion: pour over each tart a tea ſpoonful of lemon-juice, and three ſpoonfuls of the liquor they were boil'd in; put on your lid, and bake them in a quick oven. Apricots do the ſame way, only don't uſe lemon.

As to preſerved tarts, only lay in your preſerved fruit, and put a very thin cruſt at top, and let them be baked as little as poſſible; but if you would make them nice, have a large patty the ſize you would have your tart. Make your ſugar cruſt, and roll it as thick as a half-penny, then butter your patties, and cover them; ſhape your upper cruſt on a hollow thing on purpoſe, the ſize of your patty, and mark it with a marking

ing iron for that purpoſe, in what ſhape you pleaſe, to be hollow and open to ſee the fruit through; then bake your cruſt in a very ſlack oven, not to diſcolour it, but to have it criſp. When the cruſt is cold, very carefully take it out, and fill it with what fruit you pleaſe, lay on the lid, and it is done; therefore if the tart is not eat, your ſweet-meat is not the worſe; and it looks pretty.

A Peach Tart.

GET ſome ripe peaches, pare them, ſlit them in two, and take out the ſtones; put ſome powder ſugar in the bottom of a ſtew-pan, place your peaches in it, put them over the fire, and ſtir them now and then; make an under cruſt, with a border round it the thickneſs of your thumb, and let it be baked; when done put it in its diſh, and your peaches being ready, and pretty well cover'd, turn them upſide down into a diſh, put them over your under-cruſt. Put a little water in the ſtew-pan where your peaches were on the fire, to make a little ſyrup with the ſugar remaining in it; and pour this liquor over your peaches, placing them over your kernels. This tart is ſerved up hot or cold for a dainty diſh.

A Cherry Pye.

STONE two pounds of cherries, bruiſe them, and ſtamp them; then boil up their juice with ſugar; then take four pounds more of cherries, ſtone them, put them into your tart with the cherry-ſyrup; bake your tart, ice it, and ſerve it up hot.

A

A Raſberry Tart.

MAKE ſome puff-paſte, roll it thin, lay it in a patty-pan, and then lay in your raſberries, ſtrew over them double refined ſugar, cloſe up the tart, bake it, cut it up, and put in half a pint of cream, and the yolks of two or three eggs well beaten, and a little fine ſugar; let it ſtand till it is cold, take off the lid, and ſerve it up with ſugar ſtrew'd round the rims of the diſh.

Orange Tarts.

TAKE Seville oranges, grate a little of the outſide rind, ſqueeze out the juice into a diſh, throw the peels into water, change it very often for two days; then ſet a ſauce-pan of water on the fire, let it boil, and put in your oranges; boil them in two waters to take the bitterneſs away; when they are tender, take them out, and dry them well, beat them in a mortar very fine; then take their weight of double refined ſugar, boil it to a ſyrup, ſkimming it very clean; then put in your pulp, and boil it all together till it is clear; and let it ſtand to be cold: having your tarts ready, fill them with it, putting in the juice; then lid and bake them in a quick oven.

A Marrow Tart.

TAKE your marrow, cut it into ſmall dice, then mince the yolks of hard eggs with pippins; alſo mince ſome orange-peel and citron very ſmall, add a little cinnamon, ſome ſugar, and a little ſalt. Mix all theſe well together, then ſqueeze in the juice of a lemon, and fill your tart-pans with this mixture.

A Chocolate Tart.

TAKE two ſpoonfuls of rice flour, ſome ſalt, with the yolks of four eggs, and a little milk; mix all theſe well together, but don't let them curdle; then grate ſome chocolate, and dry it before the fire, and when your cream is boiled, mix the chocolate well in it, and ſo ſet it to cool; make your tart of good fine flour, put in the cream, and bake it: when it is enough, glaze it with powder-ſugar with a red-hot fire ſhovel; then ſerve it.

An Almond Tart.

RAISE a tart of very good paſte, take ſome blanch'd almonds, beat very fine in a mortar, with ſack, a pound of ſugar to a pound of almonds, ſome grated bread, a little nutmeg, ſome cream, with the juice of ſpinach to colour the almonds green; bake it in a gentle oven; when it is enough draw it and ſtick it with candy'd orange and citron.

A Tort Demoy.

MAKE puff-paſte, lay it round a diſh; then lay in a layer of biſcuit, and a layer of warrow and butter; then a layer of all ſorts of wet ſweetmeats, and repeat this till the diſh is full. Then pour in boiled cream thickened with eggs, and a ſpoonful of orange flower water, ſweeten it with ſugar, ſet it in the oven, it will be baked in half an hour.

A Tort.

MAKE a fine puff-paſte, cover your diſh with the cruſt, make a good force meat thus: take a pound of veal, and a pound of

of beef-ſewet, cut ſmall, and beat them fine in a mortar; ſeaſon it with a ſmall nutmeg grated, a little lemon ſhred fine, a few ſweet herbs, not too much, a little pepper and ſalt, juſt enough to ſeaſon it, the crumb of a penny-loaf rubbed fine; mix it up with the yolk of an egg, make one third into balls, and the reſt lay round the ſides of the diſh, get two fine large veal ſweetbreads, cut each into four pieces; two pair of lambs-ſtones, each cut in two, twelve cocks combs, half an ounce of truffles and morels, four artichoke-bottoms, cut each into four pieces, a a few aſparagus tops, ſome freſh muſhrooms, and ſome pickled; put all together in your diſh.

Lay firſt your ſweetbreads, then the artichoke-bottoms, then the cocks-combs, then the truffles and morels, then the aſparagus, then the muſhrooms, and then the force meat balls; ſeaſon the ſweet breads with pepper and ſalt; fill your pye with water, and put on the cruſt. Bake it two hours.

Apple Tarts.

TAKE two ſmall oranges, pare them thin, and boil them in water till they are tender then ſhred them ſmall, and pare twenty pippins, quarter and core them, and put to them as much water as will boil them till they are enough; then put in half a pound of white ſugar, and take the orange-peel that is ſhred, and the juice of the oranges, and let them boil till they are pretty thick; then ſet them by to cool; make open tarts, and put it in; ſet them in the oven moderately hot: ſet them by for uſe.

A

A Gooſeberry Tart.

MAKE ready your cruſt for patty-pans, ſheet the bottoms, and ſtrew them over with powder ſugar; then take green gooſeberries, and fill your tarts with them, laying them in one by one, a layer of gooſeberries, and a layer of ſugar, ſo cloſe our tarts, and bake them in a quick oven, and they will be green, and very clear.

A Rice Tart.

TAKE your rice, boil it in milk, or cream, till it is tender, pour it out, and ſeaſon it with ſalt, pepper, ſugar, nutmeg, cinnamon, and ginger; add the yolks of ſix or eight eggs, and fill your tart, ſqueeze in the juice of orange, cloſe it up, and bake it; when it is baked, ſcrape ſugar over it, and ſerve it up.

Cream Tarts.

TAKE half a dozen eggs, beat them yolks and whites; put to them about a quarter of a pound of flour, and beat all together; then add ſix eggs more, and continue to beat all together; ſet on a quart of milk in a ſauce-pan, and when it boils pour it into your flour and eggs, keeping it continually ſtirring; put to it a quarter of a pound of butter, ſome ſalt, and white pepper, boil it well, but be careful that it does not ſtick to the bottom: when the cream is thickened, pour it into another ſauce-pan, and ſet it a cooling. When you make your tarts, put it into a ſauce-pan, ſtir it well with a ſlice; put in ſome ſugar, ſome candy'd lemon ſhred ſmall, ſome beef-marrow, or melted butter; ſome yolks

of eggs, and a little orange-flower-water. Mix all theſe well together; make your tarts of puff paſte; make a border round them, pour in your cream; and when the tarts are almoſt baked, glaze them. They are proper for a ſecond courſe, or ſupper.

To keep Fruit *for* Tarts.

GATHER gooſeberries when they are full grown, before they turn, wipe and pick them one by one, put them into wide-mouth'd bottles, cork them cloſe, and ſet them in a ſlack oven till they are tender and crack'd, then take them out of the oven, and pitch the corks.

By this method you may keep ſeveral ſorts of fruit, as bullace, currants, damſons, pears, plumbs, &c. only do theſe when they are ripe.

Cranberries are brought in barrels from South Carolina, and when in ſeaſon, are to be had at moſt paſtry-cooks. Several parts of England produce them, eſpecially Cheſhire.

To keep Grapes, Gooſeberries, Apricots, Peaches, Currants, *and* Plumbs, *the whole Year.*

TAKE fine dry ſand that has little or no ſaltneſs in it; make it as dry as poſſible, gather your fruits when they are juſt ripening, or coming ſomething near ripeneſs; dip the ends of their ſtalks in melted pitch, or bees-wax, and having a large box to ſhut down with a cloſe lid, dry your fruit in the ſun a little, to take away the ſuperfluous moiſture, and lightly ſpread a layer of ſand in the bottom of the box, and a layer of fruit on them, but not too near each other;

other; then ſcatter ſand, with much evenneſs, about an inch thick over them, and ſo another layer till the box is full; then ſhut down the lid cloſe, and as you take them out, lay them even again. In this manner you will have them fit for tarts and other uſes, till new ones come again. If they are a little wrinkled, waſh them in warm water, and it will plump them up again. You may uſe millet inſtead of ſand if you will.

To keep Raſberries, Strawberries, Currants, Gooſeberries, *and* Mulberries.

GET new ſtone bottles, air them well in the ſun, or by the fire, dry your fruit from ſuperfluous moiſture, to prevent its ſweating; take off the ſtalks, and put them into the empty bottles by a fire, that will draw out as much of the air as may be; then ſuddenly cork them up, and tie down the corks with wires; let the corks be ſound, and not any ways viſibly porous; for if they be, the air will come in abundantly, and corrupt the fruit; then put it in a moderate cool place, cover the bottles with ſand, laying them ſideways, and the cloſeneſs will preſerve them.

A Cuſtard.

TAKE a quart of milk, or cream, boil it with a ſtick of cinnamon, quartered nutmeg, and large mace; when half cold, mix it with eight yolks of eggs and four whites, well beat, ſome ſugar, ſack, and orange-flower-water; ſet all on the fire, and ſtir it until a white froth riſes, which ſkim off; then ſtrain it, and fill your cruſts, being firſt dry'd in the oven, and

which you muſt prick with a pin before you dry them, to prevent their riſing in bliſters.

Rice Cuſtards.

BOIL a quart of cream with a blade of mace; then put to it boiled rice, well beaten with your cream; put them together, and ſtir them well all the while it boils on the fire; and when it is enough take it off, and ſweeten it to your taſte, and put in a little roſe-water; let them be cold, then ſerve them.

An Almond Cuſtard.

TAKE your almonds, blanch them, pound them in a mortar very fine; in the beating add thereto a little milk, preſs it through a ſieve, and make it as the cuſtard above-mentioned, and bake it in cups.

To make a Cream Cuſtard.

PARE the cruſt off from a penny loaf, grate the crumb very fine, and mix with it a quart of cream, and a good piece of butter; beat the yolks of twelve eggs with cream, ſweeten them with ſugar; let them thicken over the fire, make your cuſtards ſhallow, bake them in a gentle oven, and when they are baked, ſtrew fine ſugar over them.

An Orange Cuſtard.

TAKE the juice of two Seville oranges, with a little of the peel grated very fine, and put as much ſugar to it as will make it ſweet, give it a boil up, and ſtrain it, and have ready half a pint of cream boiled with a little nutmeg, mace and cinna-

cinnamon, and the whites of three eggs, beat all together and ſerve it in what you pleaſe.

Plain Cuſtards.

GET a quart of new milk, ſweeten it to your taſte, grate in a little nutmeg, beat up well eight eggs, leave out half the whites, ſtir them into the milk, and bake it in china baſons, or put them into a kettle of boiling water, taking care that the waters comes not above half way of the baſons, for fear of its getting into the baſons. You may add a little roſe-water in your making, or a ſmall glaſs of brandy.

To make a Whip Syllabub.

PUT a pint of white wine, and a pint of mulberry or black cherry-juice into a wooden bowl, add alſo a pint of cream, ſweeten it with ſugar, and put in a large perfumed comfit; put a branch or two of roſemary ſtript from the leaves among ſome willow-twigs peeled, and wind a lemon peel about your willow-twigs, &c. then ſtir your ſyllabub well together, and whip it up till it froths, take off the froth with a ſpoon, and put it into your glaſſes, and ſqueeze ſome ſpirit of lemon-peel between every layer of froth, and let it ſtand till the next day before you eat it.

Another Syllabub.

TAKE a quart of cream, half a pint of canary, the whites of eggs, and half a pound of fine ſugar, and beat it with a whiſk till it froths well; ſkim off the froth and put it into ſyllabub glaſſes.

A Syllabub *from the* Cow.

MAKE your ſyllabub of either cyder, or wine, ſweeten it pretty ſweet, and grate nutmeg in, then milk the milk into the liquor; when this is done, pour over the top half a pint or a pint of cream, according to the quantity of ſyllabub you make.

You may make this ſyllabub at home, only have new milk; make it as hot as milk from the cow, and out of a tea-pot, or any ſuch thing, pour it in, holding your hand very high.

To make Cheeſe Cakes.

TAKE the curd of a gallon of milk, three quarters of a pound of freſh butter, two grated biſcuits, two ounces of blanched almonds pounded, with a little ſack and orange-flower-water, half a pound of currants, ſeven eggs, ſpice and ſugar; beat it up with a little cream, till it is very light; then fill your cheeſe cakes.

Lemon Cheeſe Cakes.

BOIL two large lemon-peels, pound them well together in a mortar with a quarter of a pound or more of loaf ſugar, the yolks of ſix eggs, and half a pound of freſh butter, pound and mix all well together, and fill the patty pans but half full.

Orange cheeſe cakes are done the ſame way, only you muſt boil the peel in two or three waters to take out the bitterneſs.

Rice

Rice Cheeſe Cakes.

TAKE two quarts of cream, or milk, boil it a little while with a little whole mace and cinnamon; take it off the fire, take out the ſpice, and put in half a pound of rice flour; then ſet it on the fire again, and make it boil, ſtirring it together; take it off, and beat the yolks of twenty-four eggs, then ſet it on the fire again, and keep it continually ſtirring till it is as thick as curds; add half a pound of almonds blanched and pounded fine, then ſweeten it to your palate. For a change you may put in half a pound of currants.

CHAP. XIII.

Of SAUSAGES, HOGS PUDDINGS, &c.

To make Hogs Puddings *with* Currants.

TAKE three pounds of grated bread to four pounds of beef ſewet finely ſhred, two pounds of currants clean picked and waſhed, cloves, mace and cinnamon, of each a quarter of an ounce, finely beaten, a little ſalt, a pound and a half of ſugar, a pint of ſack, a quart of cream, a little roſe-water, twenty eggs well beaten, but half the whites; mix all theſe well together, fill the guts half full, boil them a little, and prick them as they boil, to keep them from breaking the guts. Take them up upon clean cloths, then lay them on your diſh; or when you uſe them, boil them a few minutes, or eat them cold.

To make Almond Hogs Puddings.

SHRED two pounds of beef ſewet or marrow very ſmall, take a pound and a half of almonds blanched, and beat very fine with roſe-water, one pound of grated bread, a pound and a quarter of fine ſugar, a little ſalt, half an ounce of mace, nutmeg and cinnamon together, twelve yolks of eggs, four whites, a pint of ſack, a pint and a half of thick cream, ſome roſe or orange-flower-water; boil the cream, tie the ſaffron in a bag, and dip in the cream, to colour it. Firſt beat your eggs very well, then ſtir in your almonds, then the ſpice, the ſalt and ſewet, and mix all your ingredients together; fill your guts but half full, put ſome bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour.

Another Way.

TAKE half a pint of cream, a quarter of a pound of ſugar, a quarter of a pound of currants, the crumb of a halfpenny roll grated fine, ſix large pippins pared and chopped fine, a gill of ſack, or two ſpoonfuls of roſe-water, ſix bitter almonds blanched and beat fine, the yolks of two eggs, and one white beat fine; mix all together, fill the guts better than half full, and boil them a quarter of an hour.

To make Black Puddings.

BEFORE you kill your hog, get a peck of grots, boil them half an hour in water, then drain them and put them into a clean tub or large pan, then kill your hog and ſave two quarts

quarts of the blood of the hog, and keep ſtirring it till the blood is quite cold; then mix it with your grots, and ſtir them well together. Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace and nutmeg together, an equal quantity of each; dry it, beat it well and mix in. Take a little winter ſavoury, ſweet marjoram and thyme, pennyroyal ſtriped off the ſtalks and chopped very fine; juſt enough to ſeaſon them, and to give them a flavour, but no more. The next day, take the leaf of the hog and cut into dice, ſcrape and waſh the guts very clean, then tie one End, and begin to fill them; mix in the fat as you fill them, be ſure you put in a good deal of fat, fill the ſkins three parts full, tie the other end, and make your puddings what length you pleaſe; prick them with a pin, and put them into a kettle of boiling water. Boil them very ſoftly an hour; then take them out, and lay them on clean ſtraw.

In Scotland they make a pudding with the blood of a gooſe. Chop off the head, and ſave the blood; ſtir it till it is cold, then mix it with grots, ſpice, ſalt, and ſweet herbs, according to your fancy, and ſome beef ſewet chopped. Take the ſkin of the neck, then pull out the windpipe and fat, fill the ſkin, tie it at both ends, ſo make pye of the gibblets, and lay the pudding in the middle.

To make Common Sauſages.

TAKE three pounds of nice pork, fat and lean together, without ſkin or griſles; chop it

it as fine as poſſible, ſeaſon it with a tea ſpoonful of beaten pepper, and two of ſalt, ſome ſage ſhred fine, about three tea ſpoonfuls; mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot, ſo roll them of what ſize you pleaſe, and fry them. Beef makes very good ſauſages.

To make Fine Sauſages.

TAKE ſix pound of good pork, free from ſkin, griſles and fat, cut it very ſmall, and beat it in a mortar till it is very fine; then ſhred ſix pound of beef ſewet very fine and free from all ſkin. Shred it as fine as poſſible; then take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it very fine. Spread your meat on a clean dreſſer or table, then ſhake the ſage all over, about three large ſpoonfuls; ſhred the thin rhind of a middling lemon very fine and throw over, with as many ſweet herbs, when ſhred very fine, as will fill a large ſpoon; grate two nutmegs over, throw over two tea ſpoonfuls of pepper, a large ſpoonful of ſalt, then throw over the ſewet, and mix it all well together. Put it down cloſe in a pot; when you uſe them, roll them up with as much eggs as will make them roll ſmooth. Make them the ſize of a ſauſage, and fry them in butter or good dripping. Be ſure it be hot before you put them in, and keep rolling them about. When they are thoroughly hot and of a fine light brown, they are enough. You may chop this meat very fine, if you don't like it beat. Veal eats well done

done thus, or veal and pork together. You may clean ſome guts, and fill them.

To make Bologna Sauſages.

TAKE a pound of ſtreaky bacon, a pound of beef, a pound of veal, a pound of pork, a pound of beef ſewet, cut them ſmall and chop them fine, take a ſmall handful of ſage, pick off the leaves, chop it fine, with a few ſweet herbs; ſeaſon pretty high with pepper and ſalt. You muſt have a large gut, and fill it; then ſet on a ſauce-pan of water, when it boils put it in, and prick the gut for fear of burſting. Boil it ſoftly an hour, then lay it on clean ſtraw to dry.

CHAP. XIV.

Of POTTING and COLLARING.

To pot Veniſon.

TAKE a piece of veniſon, fat and lean together, lay it in a diſh, and ſtick pieces of butter all over; tie a brown paper over it, and bake it. When it comes out of the oven, take it out of the liquor hot, drain it, and lay it in a diſh; when cold, take off all the ſkin, and beat it in a marble mortar, fat and lean together, ſeaſon it with mace, cloves, nutmeg, black pepper, and ſalt to your mind. When the butter is cold that it was baked in, take a little of it, and beat in with it to moiſten it; then put it down cloſe, and cover it with clarified butter.

You muſt be ſure to beat it, till it is like a paſte.

To

To pot a Cold Tongue, Beef, *or* Veniſon.

CUT it ſmall, beat it well in a marble mortar, with melted butter, and two anchovies, till the meat is mellow and fine; then put it down cloſe in your pots, and cover it with clarified butter. Thus you may do cold wild fowl; or you may pot any ſort of cold fowl whole, ſeaſoning them with what ſpice you pleaſe.

To pot Tongues.

TAKE a neat's tongue, rub it with a pound of white ſalt, an ounce of ſalt-petre, half a pound of coarſe ſugar, rub it well, turn it every day in this pickle for a fortnight. This pickle will do ſeveral tongues, only adding a little more white ſalt; or we generally do them after our hams. Take the tongue out of the pickle, cut off the root, and boil it well, till it will peel; then take your tongues and ſeaſon them with ſalt, pepper, cloves, mace and nutmeg, all beat fine, rub it well with your hands whilſt it is hot, then put it into a pot, and melt as much butter as will cover it all over. Bake it two hours in the oven, then take it out, let it ſtand to cool, rub a little freſh ſpice on it; and when it is quite cold, lay it in your pickling-pot. When your butter is cold you baked it in, take it off clean from the gravy, ſet it in an earthen pan before the fire; and when it is melted, pour it over the tongue. You may lay pigeons or chickens on each ſide; be ſure to let the butter be about an inch above the tongue.

To pot Cheſhire Cheeſe.

PUT three pounds of Cheſhire cheeſe, into a mortar, with half a pound of the beſt freſh butter you can get, pound them together, and in the beating add a gill of rich Canary wine and half an ounce of mace finely beat, then ſifted fine like a fine powder. When all is extreamly well mixed, preſs it hard down into a gallipot, cover it with clarified butter, and keep it cool. A ſlice of this exceeds all the cream-cheeſe that can be made.

To collar a Breaſt of Veal, *or a* Pig.

WHEN your veal, or pig is boned, have parſly blanch'd and laid in lengths acroſs your collar, five or ſix yolks of hard eggs bruis'd and laid acroſs, ſome pieces of ham or tongue that's boil'd cut in lengths and laid croſs, then ſeaſon'd with pepper, ſalt, thyme, marjoram, ſhallots, and lemon-peel, with a few blanch'd ſweet almonds, then bound up and boil'd in good broth with the bones two hours, then preſſed till cold.

To collar Beef.

GET a thin piece of flank beef, and ſtrip the ſkin to the end, beat it with a rolling-pin, then diſſolve a quart of peter-ſalt in five quarts of pump-water, ſtrain it, put the beef in, and let it lye five days, ſometimes turning it; then take a quarter of an ounce of cloves, a good nutmeg, a little mace, a little pepper, beat very fine, and a handful of thyme ſtripped of the ſtalks; mix it with the ſpice, ſtrew all over the beef, lay on the

ſkin

ſkin again, then roll it up very cloſe, tie it hard with tape then put it into a pot, with a pint of claret, and bake it in the oven with the bread.

To pickle Pork.

TAKE your pork, bone it cut it, into pieces, of a ſize fit to lye in the tub or pan you deſign it to lye in, rub your pieces well with ſalt-petre, then take two parts of common ſalt and two of bay ſalt, and rub every piece well; lay a layer of common ſalt in the bottom of your veſſel, cover every piece over with common ſalt, lay them one upon another as cloſe as you can, filling the hollow places on the ſides with ſalt. As your ſalt melts on the top, ſtrew on more, lay a coarſe cloth over the veſſel, a board over that, and a weight on the board to keep it down. Keep it cloſe covered; it will thus ordered keep the whole year. Put a pound of ſalt petre and two pounds of bay-ſalt to a hog.

To make Artificial Brawn.

TAKE two pair of neats feet, boil them tender, take a piece of pork, of the thick flank, and boil it almoſt enough, then pick off the fleſh of the feet, and roll it up in the pork tight, like a collar of brawn; then take a ſtrong cloth and ſome coarſe tape, roll it tight round with the tape, then tie it up in a cloth, and boil it till a ſtraw will run through it; then take it up, and hang it up in a cloth till it is quite cold; then put in ſome ſouſing liquor, and uſe it at your own pleaſure.

A Pickle

A Pickle for Pork *which is to be eat ſoon.*

TAKE two gallons of pump-water, one pound of bay-ſalt, one pound of coarſe ſugar, ſix ounces of ſalt-petre; boil it all together, and ſkim it when cold. Cut the pork in what pieces you pleaſe, lay it down cloſe, and pour the liquor over it. Lay a weight on it to keep it cloſe, and cover it cloſe from the air, and it will be fit to uſe in a week. If you find the pickle begins to ſpoil, boil the pickle again, and ſkim it; when it is cold, pour it on your pork again.

To make Mutton Hams.

TAKE a hind-quarter of mutton, cut it like a ham, take one ounce of ſalt-petre, a pound of coarſe ſugar, a pound of common ſalt; mix them and rub your ham, lay it in a hollow tray with the ſkin downwards, baſte it every day for a fortnight; then roll it in ſawduſt, and hang it in the wood-ſmoke a fortnight; then boil it, and hang it in a dry place, and cut it out in raſhers. It don't eat well boiled, but eats finely broiled.

To make Pork Hams.

TAKE a fat hind-quarter of pork, and cut off a fine ham. Take an ounce of ſalt-petre, a pound of coarſe ſugar, and a pound of common ſalt; mix all together, and rub it well. Let it lye a month in this pickle, turning and baſting it every day, then hang it in wood-ſmoke as you do your beef in a dry place, ſo as no heat comes to it; and if you keep them long, hang them a month or two in a damp place, ſo as they will be mouldy, and it will make them cut fine

and

and ſhort. Never lay theſe hams in water till you boil them, and then boil them in a copper, if you have one, or the biggeſt pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well and often, till it boils. If it is a very large one, three hours and an half gentle boiling will do it; if a ſmall one, two hours and an half will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the ſkin, and throw raſpings finely ſifted all over. Hold a red-hot fire-ſhovel over it, and when dinner is ready take a few raſpings in a ſieve and ſift all over the diſh; then lay in your ham, and with your finger make fine figures round the edge of the diſh. Be ſure to boil your ham in as much water as you can, and to keep it ſkimming all the time till it boils. It muſt be at leaſt four hours before it boils.

This pickle does finely for tongues, afterwards to lye in it a fortnight, and then hung in the wood-ſmoke a fortnight, or to boil them out of the pickle.

Yorkſhire is famous for hams; and the reaſon is this: their ſalt is much finer than ours in London, it is a large clear ſalt, and gives the meat a fine flavour. I uſed to have it from Malding in Eſſex, and that ſalt will make any ham as fine as you can deſire. It is by much the beſt ſalt, for ſalting of meat. A deep hollow wooden tray is better than a pan, becauſe the pickle ſwells beſt about it.

CHAP.

CHAP. XV.

OF PICKLES.

To pickle Muſhrooms.

GATHER your muſhrooms in the morning, as ſoon as poſſible after they are out of the ground; for one of them that are round and unopened, is worth five that are open; if you gather any that are open, let them be ſuch as are reddiſh in the gills, for thoſe that have white gills are not good: having gathered them, peel them into water; when they are all done, take them out and put them into a ſauce-pan; then put to them a good quantity of ſalt, whole pepper, cloves, mace, and nutmeg quartered; let them boil in their own liquor a quarter of an hour with a quick fire; then take them off the fire, and drain them through a colander, and let them ſtand till they are cold; then put all the ſpice that was uſed in the boiling them, to one half white-wine, and the other half white-wine vinegar, ſome ſalt, and a few bay-leaves; then give them a boil or two; there muſt be liquor enough to cover them; when they are cold, put a ſpoonful or two of oil on the top to keep them: you muſt change the liquor once a month.

To pickle Walnuts.

TAKE walnuts about midſummer, when a pin will paſs through them, put them in a deep pot, and cover them over with ordinary vinegar; change them into freſh vinegar once in

fourteen days, for ſix weeks; then take two gallons of the beſt vinegar, and put into it coriander-ſeeds, carraway-ſeeds, and dill-ſeeds, of each an ounce groſly bruiſed, ginger ſliced three ounces; whole mace one ounce, nutmeg and pepper bruiſed, of each two ounces; give all a boil or two over the fire, and have your nuts ready in a a pot, and pour the liquor boiling hot over them; repeat this nine times.

To make Melon Mangoes.

TAKE ſmall melons not quite ripe, cut a ſlip down the ſide, and take out the inſide very clean; beat muſtard-ſeeds, and ſhred garlick, which mix with the ſeeds, and put in your mangoes; put the pieces you cut out into their places again, tie them up, and put them into your pot; then boil ſome vinegar (as much as you think will cover them) with whole pepper, ſome ſalt, and Jamaica pepper, which pour in ſcalding hot over your mangoes, and cover them cloſe to keep in the ſteam; repeat this nine days, and when they are cold cover them with leather.

To pickle Sprats *for* Anchovies.

TAKE an anchovy-barrel, or a deep glazed pot, put a few bay-leaves at the bottom, a layer of bay-ſalt, and ſome petre-ſalt mixed together; then a layer of ſprats crouded cloſe, then bay-leaves, and the ſame ſalt and ſprats, and ſo till your barrel or pot be full; then put in the head of your barrel cloſe, and once a week turn the other end upwards; in three months they will be fit to eat as anchovies raw, but they will not diſſolve.

To pickle Cucumbers *in Slices.*

SLICE your cucumbers pretty thick, and to a dozen of cucumbers cut in two or three good onions, ſtrew on them a large handful of ſalt, and let them lie in their liquor twenty-four hours: then drain them, and put them between two coarſe cloths; then boil the beſt white-wine vinegar, with ſome cloves, mace and Jamaica pepper in it, and pour it ſcalding hot over them, as much as will cover them all over; when they are cold, cover them up with leather, and keep them for uſe.

To pickle Sparrows, *or* Squab Pigeons.

TAKE your ſparrows, pigeons, or larks, draw them, and cut off their legs; then make a pickle of water, a quarter of a pint of white-wine, a bunch of ſweet herbs, ſalt, pepper, cloves and mace; when it boils put in your ſparrows, and when they are enough take them up, and when they are cold put them in the pot you keep them in; then make a ſtrong pickle of rheniſh-wine and white-wine vinegar; put in an onion, a ſprig of thyme and ſavoury, ſome lemon-peel, ſome cloves, mace, and whole pepper; ſeaſon it pretty high with ſalt; boil all theſe together very well; then ſet it by till it is cold, and put it to your ſparrows; once in a month new boil the pickle, and when the bones are diſſolv'd they are fit to eat; put them in China ſaucers and mix with your pickles.

To pickle Aſhen-keys.

TAKE aſhen-keys as young as you can get them, and put them in a pot with ſalt and

water; then take green whey, when 'tis hot, and pour over them; let them ſtand till they are cold before you cover them; when you uſe them, boil them in fair water till they are tender; then take them out, and put them in ſalt and water.

To pickle Aſparagus.

GATHER your aſparagus, and lay them in an earthen pot; make a brine of water and ſalt ſtrong enough to bear an egg, pour it hot on them, and keep it cloſe covered: when you uſe them hot, lay them in cold water for two hours, then boil and butter them for the table; if you uſe them as a pickle, boil them and lay them in vinegar.

To keep Quinces *in Pickle.*

CUT five or ſix quinces all to pieces, and put them in an earthen pot or pan, with a gallon of water, and two pounds of honey; mix all theſe together well, and then put them in a kettle to boil leiſurely half an hour, and then ſtrain your liquor into that earthen pot; and when 'tis cold, wipe your quinces clean, and put them into it: they muſt be covered very cloſe, and they will keep all the year.

To pickle Naſturtium Buds.

GATHER your little knobs quickly after your bloſſoms are off; put them in cold water and ſalt for three days, ſhifting them once a day; then make a pickle (but do not boil it at all) of ſome white-wine, ſome white-wine vinegar, eſchalot, horſe-radiſh, pepper, ſalt, cloves and

and mace whole, and nutmeg quartered; then put in your ſeeds and ſtop them cloſe; they are to be eaten as capers.

To pickle Samphire.

PUT your ſamphire from dead or withered branches; lay it in a bell-metal or braſs pot; then put in a pint of water and a pint of vinegar; ſo do till your pickle is an inch above your ſamphire; have a lid for the pot, and paſte it cloſe down, that no ſteam may go out; keep it boiling an hour, take it off, and cover the pot cloſe with old ſacks, &c. when 'tis cold, put it up in tubs or pots; the beſt by itſelf; the great ſtalks lay uppermoſt in boiling; it will keep the cooler and better. The vinegar you uſe muſt be the beſt.

Another Way to pickle Walnuts.

TAKE walnuts about Midſummer, when a pin will paſs through them; and put them in a deep pot, and cover them over with ordinary vinegar: change them into freſh vinegar once in fourteen days; repeat this four times; then take ſix quarts of the beſt vinegar, and put into it an ounce of dill-ſeeds groſly bruiſed, ginger ſliced three ounces, mace whole one ounce, nutmegs quartered two ounces, whole pepper two ounces; give all a boil or two over the fire; then put your nuts into a crock, and pour your pickle boiling hot over them; cover them up cloſe till 'tis cold, to keep in the ſteam; then have galli-pots ready, and place your nuts in them till your pots are full; put in the middle of each pot a

large clove of garlick ſtuck full of cloves; ſtrew over the tops of the pots muſtard-ſeed finely beaten, a ſpoonful, more or leſs, according to the bigneſs of your pot; then put the ſpice on, lay vine-leaves, and pour on the liquor, laying a ſlate on the top to keep them under the liquor. Be careful not to touch them with your fingers, leſt they turn black; but take them out with a wooden ſpoon; put a handful of ſalt in with the ſpice. When you firſt boil the pickle, you muſt likewiſe remember to keep them under the pickle they are firſt ſteeped in, or they will loſe their colour. Tie down the pots with leather. A ſpoonful of this liquor will reliſh ſauce for fiſh, fowl, or fricaſee.

To mango Cucumbers.

CUT a little ſlip out of the ſide of the cucumber, and take out the ſeeds, but as little of the meat as you can; then fill the inſide with muſtard-ſeed bruiſed, a clove of garlick, ſome ſlices of ginger, and ſome bits of horſe-radiſh; tie the piece in again, and make a pickle of vinegar, ſalt, whole pepper, cloves, mace, and boil it, and pour it on the mangoes, and do ſo for nine days together; when cold, cover them with leather.

Tench *to pickle.*

WHEN your tench are cleanſed, have a pickle ready boil'd, half white-wine and half vinegar, a few blades of mace, ſome ſlic'd ginger, whole pepper, and a bay-leaf, with a piece of lemon-peel and ſome ſalt; boil your tench in it, and when it is enough, lay them out to cool,

and

and when the liquor is cold, put them in; it will keep but few days.

To pickle Lobſters.

BOIL your lobſters in ſalt and water, till they will eaſily ſlip out of the ſhell; take the tails out whole, juſt crack the claws, and take the meat out as whole as poſſible; then make the pickle half white-wine and half water; put in whole cloves, whole pepper, whole mace, two or three bay-leaves; then put in the lobſters, and let them have a boil or two in the pickle; then take them out, and ſet them by to be cold, boil the pickle longer, and when both are cold put them together, and keep them for uſe. Tie the pot down cloſe; eat them with oil, vinegar, and lemon.

An excellent Way to pickle Muſhrooms.

PUT your muſhrooms into water, and waſh 'em clean with a ſpunge, throw them into water as you do them; then put in water and a little ſalt, and when it boils put in your muſhrooms; when they boil up ſcum them clean, and put them into cold water, and a little ſalt: let them ſtand twenty-four hours, and put them into white-wine vinegar, and let them ſtand a week; then take your pickle from them, and boil it very well with pepper, cloves, mace, and a little all-ſpice; when your pickle is cold, put it to your muſhrooms in the glaſs or pot you keep them in; keep them cloſe tied down with a bladder; the air will hurt them: if your pickle mothers, boil it again: you may make your

pickle half white-wine, and half white-wine vinegar.

Another Way.

AFTER your muſhrooms are well cleanſed with a woollen cloth in ſalt and water, boil milk and water and put them in; let them boil eight or ten minutes; drain them in a ſieve; put them immediatly into cold water that has been boiled and made cold; take them out of it, and put them into boil'd vinegar that is cold alſo; let them ſtand twenty-four hours, and in that time get ready a pickle with white-wine vinegar, a few large blades of mace, a good quantity of whole pepper and ginger ſliced; boil this, and when cold put in your muſhrooms from the other vinegar. Put them into wide-mouth glaſſes, and oil upon them; they will keep a great while, if you put them thus in two pickles.

To pickle Oyſters.

WASH your oyſters in their own liquor, ſqueezing them between your fingers, that there be no gravel in them; ſtrain the liquor, and waſh the oyſters in it again; put as much water as the liquor, ſet it on the fire, and as it boils ſkim it clean; then put a pretty deal of whole pepper, boil it a little, then put in ſome blades of mace, and your oyſters, ſtirring them apace, and when they are firm in the middle-part, take them off, pour them quick into an earthen pot, and cover them very cloſe; put in a few bay-leaves; be ſure your oyſters are all under the liquor; the next day put them up for

uſe,

uſe, cover them very cloſe: when you diſh them to eat, put a little white-wine or vinegar on the plate with them.

To pickle Cucumbers.

WIPE your cucumbers very clean with a cloth, then get ſo many quarts of vinegar as you have hundreds of cucumbers, and take dill and fennel, cut it ſmall, put to it vinegar, ſet it over the fire in a copper kettle, and let it boil; then put in your cucumbers till they are warm thro', but it muſt not boil while they are in; when they are warm through, pour all out into a deep earthen pot, and cover it up very cloſe till the next day; then do the ſame again; but the third day ſeaſon the liquor before you ſet it over the fire; put in ſalt till 'tis brackiſh, ſome ſliced ginger, whole pepper, and whole mace; then ſet it over the fire again, and when it boils put in your cucumbers: when they are hot through, pour them into the pot, covering it cloſe; when they are cold, put them in glaſſes, and ſtrain the liquor over them; pick out the ſpice, and put to them; cover them with leather.

To pickle French Beans.

TAKE young ſlender French beans, cut off top and tail; then make a brine with cold water and ſalt, ſtrong enough to bear an egg; put your beans into that brine, and let them lie fourteen days; then take them out, waſh them in fair water, ſet them over the fire in cold water, without ſalt, and let them boil till they are ſo tender as to eat; when they are cold, drain them

them from their water, and make a pickle for them: to a peck of French beans, you muſt have a gallon of white-wine vinegar; boil it with ſome cloves, mace, whole pepper, and ſliced ginger; when 'tis cold put it and your beans into a glaſs, and keep them for uſe.

Another Way to pickle French Beans.

PICK the ſmall ſlender beans from the ſtalks, and let them lie fourteen days in ſalt and water, then waſh them clean from the brine, and put them in a kettle of water over a ſlow fire, covered over with vine-leaves; let them ſtew, but not boil, till they are almoſt as tender as for eating; then ſtrain them off, laying them on a coarſe cloth to dry; then put them in your pots: boil alegar, ſkim it, and pour it over them, covering them cloſe; boil it ſo three or four days together, till they be green: put ſpice, as to other pickles; and when cold cover with leather.

To keep French Beans.

TAKE a peck of French beans, break them every one in the middle; to them put two pounds of beaten ſalt; ram them well together, and when the brine ariſes put them in a narrow mouth'd jar; preſs them down cloſe, and lay ſomewhat that will keep them down with a weight, and tie them up cloſe, that no air comes to them; the night before you uſe them, lay them in water.

To pickle Currants *for preſent uſe.*

TAKE either red or white, being not thorough ripe; give them a warm in white-wine vinegar,

gar, with as much ſugar as will indifferently ſweeten them; keep them well covered with liquor.

To pickle Aſparagus.

TAKE ſome of the largeſt aſparagus, cut off the white at the ends, and ſcrape them lightly to the head, till they look green; wipe them with a cloth, and lay them in a broad gallipot very even; throw over them whole cloves, mace, and a little ſalt; put over them as much white-wine vinegar as will cover them very well: let them lie in the cold pickle nine days; then pour the pickle out into a braſs kettle, and let them boil; then put them in, ſtove them down cloſe, and ſet them by a little; then ſet them over again, till they are very green; but take care they don't boil to be ſoft; then put them in a large gallipot, place them even, and pour the liquor over them; when cold tie them down with leather: 'tis a good pickle, and looks well in a ſavoury made diſh or pye.

To pickle Broom-Buds.

PUT your broom-buds into little linnen-bags, tie them up; make a pickle of bay-ſalt and water boiled, and ſtrong enough to bear an egg; put your bags in a pot, and when your pickle is cold, put it to them; keep them cloſe, and let them lie till they turn black: then ſhift them two or three times, till they change green; then take them out, and boil them as you have occaſion for them: when they are boiled, put them out of the bag; in vinegar they will keep a month after they are boiled.

To

To pickle Purſlain Stalks.

WASH your ſtalks, and cut them in pieces ſix inches long; give them in water and ſalt a dozen walms; take them up, drain them, and when they cool make a pickle of ſtale beer; white-wine vinegar, and ſalt; put them in, and cover them cloſe.

Cabbage-Lettuce *to keep.*

ABOUT the latter end of the ſeaſon take very dry ſand, and cover the bottom of a well ſeaſon'd barrel; then ſet your lettuce in ſo as not to touch one another: you muſt not lay above two rows one upon another; cover them well with ſand, and ſet them in a dry place, and be careful that the froſt come not at them. The lettuce muſt not be cut, but be pull'd up by the roots.

To pickle Red Cabbage.

TAKE your cloſe-leav'd red cabbage, and cut it in quarters; when your liquor boils put in your cabbage, and give it a dozen walms; then make the pickle of white-wine vinegar and claret: you may put to it beet-root, boil them firſt, and turnips half boiled; 'tis very good for the garniſhing diſhes, or to garniſh a ſalad.

To pickle Barberries.

TAKE of white-wine vinegar, and fair water an equal quantity, and to every pint of this liquor put a pound of ſix-penny ſugar; ſet it over the fire, and bruiſe ſome of the barberries and put in it a little ſalt; let it boil near half an hour; then take it off the fire, and ſtrain it,

and

and when 'tis pretty cold pour it into a glaſs over your barberries; boil a piece of flannel in the liquor and put over them, and cover the glaſs with leather.

Another Way to pickle Barberries.

TAKE water, and colour it red with ſome of the worſt of your barberries, and put ſalt to it, and make it ſtrong enough to bear an egg; then ſet it over the fire, and let it boil half an hour; ſkim it, and when it is cold ſtrain it over your barberries; lay ſomething on them to keep them in the liquor, and cover the pot or glaſs with leather.

To pickle Oyſters.

TAKE a hundred and half of large oyſters; waſh them and ſcald them in their own liquor; then take them out, and lay them on a clean cloth to cool; ſtrain their liquor, and boil and ſkim it clean, adding to it one pint of white-wine, half a pint of white-wine vinegar, one nutmeg beat groſly, one onion ſlit, an ounce of white-pepper, half whole, the other half juſt bruiſed, ſix or eight blades of mace, a quarter of an ounce of cloves, and five or ſix bay-leaves; boil up this pickle till it is of a good taſte, then cool it in broad diſhes, and put your oyſters in a deep pot or barrel, and when the pickle is cold put it to them; in five or ſix days they will be ready to eat, and will keep three weeks or a month, if you take them out with a ſpoon, and not touch them with your fingers.

To pickle Salmon.

TAKE two quarts of good vinegar, half an ounce of black pepper, and as much Jamaica pepper; cloves and mace, of each a quarter of an ounce, near a pound of ſalt; bruiſe the ſpice groſly, and put all theſe to a ſmall quantity of water, put juſt enough to cover your fiſh; cut the fiſh round, three or four pieces, according to the ſize of the ſalmon, and when the liquor boils put in your fiſh, boil it well; then take the fiſh out of the pickle, and let it cool; and when it is cold put your fiſh into the barrel or ſtein you keep it in, ſtrewing ſome ſpice and bay-leaves between every piece of fiſh; let the pickle cool, and ſkim off the fat, and when the pickle is quite cold pour it on your fiſh, and cover it very cloſe.

The Lemon Salad.

TAKE lemons and cut them into halves, and when you have taken out the meat, lay the rinds in water twelves hours; then take them out, and cut the rinds thus ; boil them in water till they are tender; take them out and dry them; then take a pound of loaf ſugar, putting to it a quarter of a pint of white-wine, and twice as much white-wine vinegar, and boil it a little; then take it off, and when it is cold put it in the pot to your peels; they will be ready to eat in five or ſix days; it is a pretty ſalad.

To pickle Pigeons.

TAKE your pigeons and bone them, beginning at the rump; take cloves, mace, nutmegs,

nutmegs, pepper, ſalt, thyme, and lemon-peel; beat the ſpice, ſhred the herbs and lemon-peel very ſmall, and ſeaſon the inſide of your pigeons; then ſew them up, and place the legs and wings in order; then ſeaſon the outſide, and make a pickle for them: to a dozen of pigeons two quarts of water, one quart of white-wine, a few blades of mace, ſome ſalt, ſome whole pepper; and when it boils put in your pigeons, and let them boil till they are tender; then take them out, and ſtrain out the liquor, and put your pigeons in a pot, and when the liquor is cold pour it on them; when you ſerve them to table, dry them out of the pickle, and garniſh the diſh with fennel or flowers; eat them with vinegar and oil.

To pickle Purſlain Stalks.

TAKE the largeſt and greeneſt purſlain-ſtalks, gather them dry; and ſtrip off all the leaves; lay the ſtalks cloſe in an earthen pot; you may lay kidney-beans among them, for you may do them the ſame way; then lay a ſtick or two a-croſs to keep them under the pickle, which muſt be made thus: take whey, and ſet it on the fire, with as much ſalt as will make it almoſt as ſalt as brine; ſkim off all the curd, and let it boil a quarter of an hour longer, with Jamaica pepper in it; next day, when it is cold, pour the clear through a clean cloth upon the pickles, and tie it down cloſe, and ſet it in a cool cellar; in winter, take a few out as you uſe them; waſh them till the water runs clean; then put your beans or ſtalks into cold water, and ſet them over the

the fire, very close cover'd, and let them scald two hours; and though they be as black as ink, or stink before you put them in, they will be very green and good when done; then boil vinegar, salt, pepper, Jamaica pepper, ginger, for half a quarter of an hour; and when your stalks are well drain'd from the water through a colander, then put your pickle to them, and when these are used, green more, but do not do many at a time.

To make English Katchup.

TAKE a wide-mouth'd bottle, put therein a pint of the best white-wine vinegar, putting in ten or twelve cloves of eschalot peeled and just bruised; then take a quarter of a pint of the best langoon white-wine, boil it a little, and put to it twelve or fourteen anchovies wash'd and shred, and dissolve them in the wine, and when cold, put them in the bottle; then take a quarter of a pint more of white-wine, and put in it mace, ginger sliced, and a few cloves, a spoonful of whole pepper just bruised, and let them boil all a little; when near cold, slice in almost a whole nutmeg, ahd some lemon-peel, and likewise put in two or three spoonfuls of horse-radish; then stop it close, and for a week shake it once or twice a day; then use it; it is good to put into fish-sauce, or any savoury dish of meat; you may add to it the clear liquor that comes from mushrooms.

To pickle Cucumber *in Slices.*

TAKE your cucumbers at the full bigness, but not yellow, and slice them half an inch thick;

thick; cut an onion or two with them, and ſtrew a pretty deal of ſalt on them, and let them ſtand to drain all night; then pour the liquor clear from them, dry them in a coarſe cloth, and boil as much vinegar as will cover them, with whole pepper, mace, and a quarter'd nutmeg, pour it ſcalding hot on your cucumbers, keeping them very cloſe ſtopt; in two or three days heat your liquor again, and pour over them, ſo do two or three times more; then tie them up with leather.

To pickle ſmall Onions.

TAKE young white unſet onions, as big as the tip of your finger, lay them in water and ſalt two days, ſhift them once, then drain them in a cloth; boil the beſt vinegar with ſpice according to your taſte, and when it is cold, keep them in it, cover'd with a wet bladder.

Another Way to pickle Walnuts.

TAKE your nuts fit to preſerve, prick them full of holes, and cut the ſlit in the creaſe half through, put them as you do them into brine, let them lie three weeks, changing the brine every four days, take them out with a cloth, and wipe them dry, put them in a pot, with a good deal of bruiſed muſtard-ſeed; then have your pickle ready, which muſt be wine-vinegar, as much as will cover them, put in cloves, mace, ginger, pepper, ſalt, three or four cloves of garlick ſtuck with cloves, and pour the liquor boiling hot upon them, and keep them cloſe tied for a fortnight, boil the pickle again, ſo do three times, put oil on the top.

To diſtil Vinegar for Muſhrooms.

TO a gallon of vinegar put an ounce and half of ginger ſliced, one ounce of nutmegs, bruiſed, half an ounce of mace, half an ounce of white pepper, as much Jamaica pepper, both bruiſed, a few cloves; diſtil this: take care it does not burn in the ſtill.

Another Way to pickle Muſhrooms.

TAKE only the buttons, waſh them in milk and water with a flannel, put milk on the fire, and when it boils put in your muſhrooms, and give them four or five boils, have in readineſs a brine made with milk and ſalt, and take them out of the boiling brine, and put them into the milk-brine, covering them up all night; then have a brine with water and ſalt, boil it, and let it ſtand to be cold, and put in your buttons, and waſh them in it. When you firſt boil your muſhrooms, you muſt put with them an onion and ſpice; then have in readineſs a pickle made with half white-wine, and half white-wine vinegar, boil it in ginger, mace, nutmegs, and whole white pepper, when it is quite cold put your muſhrooms into the bottle, and ſome bay-leaves on the ſides, and ſtrew between ſome of your boiled ſpices; then put in the liquor, and a little oil on the top, cork and roſin the top, ſet them cool and dry, and the bottom upwards.

To marinate Smelts.

TAKE your ſmelts, gut them neatly, waſh and dry them, and fry them in oil, lay them to drain and cool, and have in readineſs a

pickle

pickle made with vinegar, ſalt, pepper, cloves, mace, onion, horſe-radiſh, let it boil together half an hour: when it is cold put in your ſmelts.

To pickle Lemons.

TAKE twelve lemons, ſcrape them with a piece of broken glaſs, then cut them croſs into four parts downright, but not quite through, but that they will hang together; then put in as much ſalt as they will hold, rub them well, and ſtrew them over with ſalt: let them lie in an earthen diſh, and turn them every day for three days; then ſlice an ounce of ginger very thin, and ſalted for three days, twelve cloves of garlick par-boil'd and ſalted three days, a ſmall handful of muſtard-ſeed bruiſed, and ſearced through a hair ſieve, ſome red Indian pepper, one to every lemon; take your lemons out of the ſalt, and ſqueeze them gently, and put them into a jar with the ſpice, and cover them with the beſt white-wine vinegar, ſtop them up very cloſe, and in a month's time they will be fit to eat.

To keep Artichokes *in pickle, to boil all Winter.*

THROW your artichokes into ſalt and water half a day, then make a pot of water boil, and put in your artichokes, and let them boil till you can juſt draw off the leaves from the bottom; then cut off the bottom very ſmooth and clean, and put them into a pot with pepper, ſalt, cloves, mace, two bay-leaves, and as much vinegar as will cover them; then pour as much melted butter over them as will cover them an inch thick; tie it down cloſe, and keep them for uſe:

when you uſe them put them into boiling water, with a piece of butter in the water to plump them; then uſe them for what you pleaſe.

To pickle Muſhrooms.

RUB your muſhrooms with a piece of flannel in a little water, and as you clean them, put others into your pot you deſign to uſe them in; then ſet them into a pot of hot water, as if you were going to infuſe them; let them be covered cloſe, and boil them till they be ſettled about half from what they were at firſt; take them out in to a ſieve to let the liquor run off, and immediately ſpread them on a clean coarſe cloth, and ſmother them up cloſe, when cold put them in the beſt white-wine vinegar and ſalt, and let them lie nine or ten days in it; then make your pickle with freſh white-wine vinegar, white pepper whole, and a little ſalt.

To pickle Walnuts.

IN July gather the largeſt walnuts, and let them lie nine days in ſalt and water, ſhifting them every third day, let the ſalt and water be ſtrong enough to bear an egg, then put two pots of water on the fire; when the water is hot put in your walnuts, ſhift them out of one pot into the other, for the more clean water they have the better; when ſome of them begin to riſe in the water they are enough, then pour them into a colander, and with a woollen cloth wipe them clean, and put them in the jar you keep them in; then boil as much vinegar as will cover them, with beaten pepper, cloves, mace, and nutmeg,

juſt

juſt bruiſed, and put ſome cloves of garlick into the pot to them, with whole ſpice, and Jamaica pepper; when they are cold put into every half hundred of nuts three ſpoonfuls of muſtard-ſeed; tie a bladder over them and leather.

Another Way to pickle Muſhrooms.

SCRAPE the buttons carefully with a penknife, and throw them into cold water, as you ſcrape them, and put them into freſh water, ſet them cloſe cover'd over a quick clear fire, blow under it, to make it boil as faſt as poſſible half a quarter of an hour, ſtrain them off, and turn the hollow end down upon a wooden board as quick as you can, whilſt they remain hot, and then ſprinkle them over with a little ſalt: when they are cold put them into bottles or glaſſes, with a little mace, and ſliced ginger, and cover them with cold white-wine vinegar; tie bladders or leather over them.

To make Gooſeberry *Vinegar.*

TAKE gooſeberries full ripe, bruiſe them in a mortar, then meaſure them, and to every quart of gooſeberries put three quarts of water, firſt boiled, and let it ſtand till cold; let it ſtand twenty-four hours, then ſtrain it through a canvas, then a flannel, and to every gallon of this liquor put one pound of feeding brown ſugar, ſtir it well, and barrel it up; at three quarters of a year old it is fit for uſe; but if it ſtands longer it is the better: this vinegar is likewiſe good for pickles.

To make the Muſhroom Powder.

TAKE the large muſhrooms, waſh them clean from grit, cut off the ſtalks, but do not peel or grill them; ſo put them into a kettle over the fire, but no water; put a good quantity of ſpice of all ſorts, two onions ſtuck with cloves, a handful of ſalt, ſome beaten pepper, and a quarter of a pound of butter; let all theſe ſtew, till the liquor is dried up in them; then take them out, and lay them on ſieves to dry, till they will beat to powder; preſs the powder hard down in a pot, and keep it for uſe, what quantity you pleaſe at a time in ſauce.

To pickle Muſhrooms.

TAKE your muſhrooms freſh gathered, peel or rub them, and put them in milk, with water and ſalt; when they are all peeled, take them out of that, and put them into freſh milk, water, and ſalt to boil, adding an onion ſtuck with cloves; when they have boiled a little, take them off, and take them out of that, and ſmother them between two flannels; then take as much good alegar as you think will cover them, and boil it with ginger, mace, nutmeg, and whole pepper; when 'tis cold, let it be put on your muſhrooms, and cover them cloſe.

To pickle Muſcles *or* Cockles.

TAKE your freſh muſcles or cockles, waſh them very clean, and put them in a pot over the fire till they open; then take them out of their ſhells, pick them clean, and lay them to cool; then put their liquor to ſome vinegar, whole

whole pepper, ginger ſliced thin, and mace, ſetting it over the fire; when 'tis ſcalding hot, put in your muſcles, and let them ſtew a little; then pour out the pickle from them, and when both are cold put them in an earthen jug, and cork it up cloſe: in two or three days they will be fit to eat.

To make Hung Beef.

TO a pound of beef, put a pound of bay-ſalt, two ounces of ſalt-petre, and a pound of ſugar mix'd with the common ſalt; let it lie ſix weeks in this brine, turning it every day, then dry it and boil it.

To do the fine hanged Beef.

THE piece that is fit to do, is the navel-piece, and let it hang in your cellar as long as you dare for ſtinking, and till it begins to be a little ſappy, take it down, and waſh it in ſugar and water, waſh it with a clean rag very well, one piece after another: for you may cut that piece in three; then take ſix-penny-worth of ſalt-petre, and two pounds of bay-ſalt, dry it, and pound it ſmall, and mix with it two or three ſpoonfuls of brown ſugar, and rub your beef in every place very well with it; then take of common ſalt, and ſtrew all over it as much as you think will make it ſalt enough; let it lie cloſe, till the ſalt be diſſolved, which will be in ſix or ſeven days; then turn it every other day, the undermoſt uppermoſt, and ſo for a fortnight; then hang it where it may have a little warmth of the fire, not too hot to roaſt it. It may hang in the

kitchen a fortnight; when you uſe it, boil it in hay and pump-water, very tender: it will keep boiled two or three months, rubbing it with a greaſy cloth, or putting it two or three minutes into boiling water to take off the mouldineſs.

To diſtil Verjuice *for* Pickles.

TAKE three quarts of the ſharpeſt verjuice, and put in a cold ſtill, and diſtil it off very ſoftly; the ſooner 'tis diſtill'd in the ſpring, the better for uſe.

To pickle Muſhrooms.

TAKE your muſhrooms as ſoon as they come in, cut the ſtalks off, and throw your muſhrooms into water and ſalt as you do them; then rub them with a piece of flannel, and as you do them, throw them into another veſſel of ſalt and water, and when all is done, put ſome ſalt and water on the fire, and when 'tis ſcalding hot, put in your muſhrooms, and let them ſtay in as long as you think will boil an egg: throw them into cold water as ſoon as they come off the fire; but firſt put them in a ſieve, and let them drain from the hot water, and be ſure to take them out of the hot water immediately, or they will wrinkle and look yellow. Let them ſtand in the cold water till next morning; then take them out, and put them into freſh water and ſalt, and change them every day for three or four days together; then wipe them very dry, and put them into diſtill'd vinegar: the ſpice muſt be diſtilled in the vinegar.

CHAP.

CHAP. XVI.

CREAMS, JELLIES, &c.

Almond Cheeſecakes.

LAY half a pound of Jordan almonds in cold water all night; the next morning blanch them into cold water, then take them out, and dry them in a clean cloth, beat them very fine in a little orange-flower water, then take ſix eggs, leave out four whites, beat them and ſtrain them, then half a pound of white ſugar, with a little beaten mace, beat them well together in a marble mortar, take ten ounces of good freſh butter, melt it, a little grated lemon-peel, and put them in the mortar with the other ingredients; mix all well together, and fill your patty-pans.

To make ſmall Tarts.

BOIL the peel of two large lemons very tender, then pound it well in a mortar, with a quarter of a pound or more of loaf ſugar, the yolks of ſix eggs, and half a pound of freſh butter; pound and mix all well together, lay a puff-paſte in your patty-pans, fill them half full, and bake them. Orange cheeſcakes are done the ſame way, only you boil the peel in two or three waters, to take out the bitterneſs.

A ſecond Sort of ſmall Tarts.

GRATE off the peel of two large lemons, and ſqueeze out the juice of one, and add to it half a pound of double-refined ſugar, twelve yolks of eggs, eight whites well beaten, then melt

melt half a pound of butter, in four or five ſpoonfuls of cream, then ſtir it all together, and ſet it over the fire, ſtirring it till it begins to be pretty thick; then take it off, and when it is cold, fill your patty-pans little more than half full. Put a paſte very thin at the bottom of your patty-pans. Half an hour, with a quick oven, will bake them.

To make Fairy Butter.

BEAT the yolks of two hard eggs in a marble mortar, with a large ſpoonful of orange-flower water, and two ſpoonfuls of fine ſugar beat to powder, beat this all together till it is fine paſte, then mix it up with about as much freſh butter out of the churn, and force it through a fine ſtrainer full of little holes into a plate. This is a pretty thing to ſet off a table at ſupper.

To make plain Cuſtards.

TAKE a quart of new milk, ſweeten it to your taſte, grate in a little nutmeg, beat up eight eggs, leave out half the whites, beat them up well, ſtir them into the milk, and bake it in China baſons, or put them in a deep China diſh; have a kettle of water boiling, ſet the cup in, let the water come above half way, but don't let it boil too faſt for fear of its getting into the cups. You may add a little roſe-water.

To make Baked Cuſtards.

BOIL a pint of cream with mace and cinnamon; when cold, take four eggs, two whites left out, a little roſe and orange-flower water and ſack, nutmeg and ſugar to your palate;

mix

mix them well together, and bake them in China cups.

To make Orange Butter.

TAKE the yolks of ten eggs beat very well, half a pint of Reniſh, ſix ounces of ſugar, and the juice of three ſweet oranges; ſet them over a gentle fire, ſtirring them one way till it is thick. When you take it off, ſtir in a piece of butter as big as a large walnut.

Lemon Cream.

PARE five large lemons as thin as poſſible, ſteep them all night in twenty ſpoonfuls of ſpring-water, with the juice of the lemons, then ſtrain it through a jelly-bag into a ſilver ſauce-pan, if you have one, the whites of ſix eggs beat well, ten ounces of double-refined ſugar, ſet it over a very ſlow charcoal fire, ſtir it all the time one way, ſkim it, and when it is as hot as you can bear your fingers in, pour it into glaſſes.

Jelly *of* Cream.

PUT four ounces of hartſhorn in three pints of water, let it boil, till it is a ſtiff jelly, which you will know by taking a little in a ſpoon to cool; then ſtrain it off, and add to it half a pint of cream, two ſpoonfuls of roſe-water, two ſpoonfuls of ſack, and ſweeten to your taſte: give it a gentle boil, but keep ſtirring it all the time, or it will curdle: then take it off, and ſtir it till it is cold: then put it into broad bottom cups, let them ſtand all night, and turn them out into a diſh: take half a pint of cream, two ſpoonfuls of roſe-water, and as much ſack. Sweeten it to your palate, and pour over them.

To

To make Gooſeberry Cream.

PUT to two quarts of gooſeberries, as much water as will cover them, ſcald them, and then run them through a ſieve with a ſpoon: to a quart of the pulp, you muſt have ſix eggs well beaten: and when the pulp is hot, put in an ounce of freſh butter, ſweeten it to your taſte, put in your eggs, and ſtir them over a gentle fire till they grow thick, then ſet it by: and when it is almoſt cold, a ſpoonful of orange-flower water or ſack: ſtir it well together, and put it into your baſon. When it is cold, ſerve it to table.

To make Orange Cream.

GET a pint of juice of Seville oranges, and put to it the yolks of ſix eggs, the whites of but four, beat the eggs very well, and ſtrain them and the juice together: add to it a pound of double-refined ſugar, beaten an ſifted; ſet all thoſe together on a gentle fire, and put the peel of half an orange to it, keep it ſtirring all the while one way. When it is almoſt ready to boil, take out the orange-peel, and pour out the cream into glaſſes, or China diſhes.

N. B. You may make it half Rheniſh wine, and half orange juice.

To make Barley Cream.

BOIL a ſmall quantity of pearl-barley in milk and water till it is tender, then ſtrain the liquor from it, put your barley into a quart of cream, and let it boil a little, then take the whites of five eggs and the yolk of one, beaten with a ſpoonful of fine flour, and two ſpoonfuls of

of orange-flower water; then take the cream off the fire, and mix in the eggs by degrees, and ſet it over the fire again to thicken. Sweeten to your taſte, pour it into baſons, and when it is cold ſerve it up.

To make Almond Cream.

BOIL a quart of cream with half a nutmeg grated, a blade or two of mace, a bit of lemon-peel, and ſweeten it to your taſte; then blanch a quarter of a pound of almonds, beat them very fine, with a ſpoonful of roſe or orange-flower water, take the whites of nine eggs well beat, and ſtrain them to your almonds, beat them together, rub them very well through a coarſe hair-ſieve; mix all together with your cream, ſet it on the fire, ſtir it all one way all the time till it boils, pour it into your cups or diſhes, and when it is cold ſerve it up.

To make Blanch'd Cream.

TAKE a quart of thick cream, ſeaſon it with fine ſugar and orange-flower water, and boil it; then beat the whites of twenty eggs with a little cold cream, take out the treddles, which you muſt do by ſtraining it after it is beat, and when the cream is on the fire and boils, pour in your eggs, ſtirring it all the time one way till it comes to a thick curd, then take it up and paſs through a hair ſieve, then beat it very well with a ſpoon till cold, and put it into diſhes for uſe.

To make a fine Cream.

TAKE a pint of cream, ſweeten it to your palate, grate a little nutmeg, put in a ſpoon-

ſpoonful of orange-flower water and roſe water, and two ſpoonfuls of ſack, beat up four eggs, but two whites; ſtir all together one way over the fire till it is thick, have cups ready, and pour it in.

To make Ratafia Cream.

TAKE ſix large laurel-leaves, boil them in a quart of thick cream, when it is boiled throw away the leaves, beat the yolks of five eggs with a little cold cream, and ſugar to your taſte, then thicken the cream with your eggs, ſet it over the fire again, but don't let it boil, keep it ſtirring all the while one way and pour it into China diſhes; when it is cold it is fit for uſe.

To make Whipt Cream.

TAKE a quart of thick cream, and half a pint of ſack; mix it together, and ſweeten it to your taſte with double-refined ſugar. You may perfume it, if you pleaſe, with a little muſk or amber-greaſe tied in a rag, and ſteeped a little in the cream, whip it up with a little whiſk, and ſome lemon-peel tied in the middle of the whiſk, take the froth with a ſpoon, and lay it in your glaſſes or baſons. This does well over a fine tart.

To make Hartſhorn Jelly.

TAKE half a pound of hartſhorn boil it in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool, and it hangs on the ſpoon, it is enough. Strain it while it is hot, put it in a well-tined ſauce-pan, put to it a pint of Rheniſh wine, and a quarter of a pound of loaf ſugar, beat the whites

whites of four eggs or more to a froth, ſtir it all together that the whites mix well with the jelly, and pour it in, as if you were cooling it. Let it boil for two or three minutes, then put in the juice of three or four lemons; let it boil a minute or two longer. When it is finely curdled, and of a pure white colour, have ready a ſwanſkin jelly bag over a China baſon, pour in your jelly, and pour back again till it is as clear as rock-water; then ſet a very clean China baſon under, have your glaſſes as clean as poſſible, and with a clean ſpoon fill your glaſſes. Have ready ſome thin rhind of the lemons, and when you have filled half your glaſſes throw your peel into the baſon, and when the jelly is all run out of the bag, with a clean ſpoon fill the reſt of the glaſſes, and they will look of a fine amber colour. Now in putting in the ingredients there is no certain rule. You muſt put lemon and ſugar to your palate. Moſt people love them ſweet, and indeed they are good for nothing, unleſs they are.

To make a Trifle.

COVER the bottom of your diſh or bowl with Naples biſcuits broke into pieces, mackeroons broke into halves, and ratafia cakes. Juſt wet them all through with ſack, then make a good boiled cuſtard not too thick, and when cold pour over it, then put a ſyllabub over that. You may garniſh it with ratafia cakes, currant jelly and flowers.

To make Currant Jelly.

STRIP the currants from the ſtalks, put them in a ſtone jar, ſtop it cloſe, ſet it in a kettle of boiling

boiling water half-way the jar, let it boil half an hour, take it out and ſtrain the juice through a coarſe hair ſieve. To a pint of juice put a pound of ſugar, ſet it over a fine quick clear fire in your preſerving-pan or a bell-metal ſkillet, keep ſtirring it all the time till the ſugar is melted, then ſkim the ſcum off as faſt as it riſes. When your jelly is very clear and fine, pour it into gallipots, when cold, cut white paper juſt the bigneſs of the top of the pot and lay on the jelly, dip thoſe papers in brandy, then cover the top cloſe with white paper, and prick it full of holes; ſet it in a dry place, put ſome into glaſſes, and paper them.

To make Calves Feet Jelly.

TAKE two calves feet, boil them in a gallon of water till it comes to a quart, then ſtrain it, let it ſtand till cold, ſkim off all the fat clean, and take the jelly up clean. If there is any ſettling in the bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain wine, half a pound of loaf ſugar, the juice of four large lemons, beat up ſix or eight whites of eggs with a wiſk, then put them into the ſauce-pan, and ſtir all together well till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large China baſon, with the lemon-peels cut as thin as poſſible, let the jelly run into that baſon, and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your glaſſes.

To make Raſpberry Jam.

TO a pottle of raſpberries put two pound of ſugar, preſs the raſpberries, and boil them together to a ſtrong ſubſtance, and put them in pots.

To make Hartſhorn Flummery.

BOIL half a pound of the ſhavings of hartſhorn in three pints of water till it comes to a pint, then ſtrain it through a ſieve into a baſon, and ſet it by to cool, then ſet it over the fire, let it juſt melt, and put to it half a pint of thick cream, ſcalded and grown cold again, a quarter of a pint of white wine, and two ſpoonfuls of orange-flower water, ſweeten it with ſugar, and beat it for an hour and a half or it will not mix well, nor look well; dip your cups in water before you put in your flummery, or elſe it will not turn out well. It is beſt when it ſtands a day or two before you turn it out. When you ſerve it up, turn it out of the cups, and ſtick blanched almonds cut in long narrow bits on the top. You may eat them either with wine or cream.

To make Oatmeal Flummery.

GET ſome oatmeal, put it into a broad deep pan, then cover it with water, ſtir it together and let it ſtand twelve hours, then pour off the water clear, and put on a good deal of freſh water, ſhift it again in twelve hours, and ſo in twelve more; then pour off the water clear, and ſtrain the oatmeal through a coarſe hair-ſieve, and pour it into a ſauce-pan, keeping it ſtirring all the time with a ſtick till it boils and is very thick, then pour it into diſhes; when cold turn it into

plates, and eat it with what you pleaſe, either wine and ſugar, or beer and ſugar, or milk. It eats very pretty with cyder and ſugar.

You muſt obſerve to put a great deal of water to the oatmeal, and when you pour off the laſt water, pour on juſt enough freſh to ſtrain the oatmeal well. Some let it ſtand forty-eight hours, ſome three days, ſhifting the water every twelve hours; but that is as you love it for ſweetneſs or tartneſs. Grots once cut does better than oatmeal. Mind to ſtir it together when you put in freſh water.

A Buttered Tort.

TAKE eight or ten large codlings and ſcald them, when cold ſkin them, take the pulp and beat it as fine as you can with a ſpoon, then mix in the yolks of ſix eggs, and the whites of four beat all well together, a Seville orange, ſqueeze in the juice, and ſhred the rhind as fine as poſſible, with ſome grated nutmeg and ſugar to your taſte; melt ſome fine freſh butter, and beat up with it according as it wants, till it is all like a fine thick cream, then make a fine puff-paſte, have a large tin-patty that will juſt hold it, cover the patty with the paſte, and pour in the ingredients. Don't put any cover on, bake it a quarter of an hour, then ſlip it out of the patty on a diſh, and throw fine ſugar well beat all over it. It is a very pretty ſide-diſh for a ſecond courſe. You may make this of any large Apples you pleaſe.

To make French Flummery.

TAKE a quart of cream and half an ounce of iſinglaſs, beat it fine, and ſtir it into the cream. Let it boil ſoftly over a ſlow fire a quarter of an hour, keep it ſtirring all the Time; then take it off the fire, ſweeten it to your palate, and put in a ſpoonful of roſe water and a ſpoonful of orange-flower water; ſtrain it, and pour it into a glaſs or baſon, or juſt what you pleaſe, and when it is cold, turn it out. It makes a fine ſide-diſh. You may eat it with cream, wine, or what you pleaſe. Lay round it baked Pears. It both looks very pretty, and eats fine.

The Floating Iſland, *a pretty Diſh for the Middle of a Table at a Second Courſe, or for Supper.*

TAKE a ſoop-diſh, according to the ſize and quantity you would make, but a pretty deep glaſs diſh is beſt, and ſet it on a China diſh: firſt take a quart of the thickeſt cream you can get, make it pretty ſweet with fine ſugar, pour in a gill of ſack, grate the yellow rhind of a lemon in, and mill the cream till it is all of a thick froth, then as carefully as you can pour the thin from the froth into a diſh; take a French role, or as many as you want, cut it as thin as you can, lay a layer of that as light as poſſible on the cream, then a layer of currant jelly, then a very thin layer of role, and then hartſhorn jelly, then French role, and over that whip your froth which you ſaved off the cream very well milled up, and lay at the top as high as you can heap it; and as for the rim of the diſh, ſet it round with fruit

or ſweet-meats, according to your fancy. This looks very pretty in the middle of a table with candles round it, and you may make it of as many different colours as you fancy, and according to what jellies and jams or ſweet-meats you have, or at the bottom of your diſh you may put the thickeſt cream you can get, but that is as you fancy.

N. B. To make this diſh look pretty, ſtick on ſome perfumed cockle-ſhells, which will make it look like a rock.

CHAP. XVII.

Of MADE WINES.

To make Apricock-Wine.

TAKE three pounds of ſugar and three quarts of water, let them boil together, and ſkim it well; then put in ſix pounds of apricocks par'd and ſton'd, and let them boil till they are tender; then take them up, and when the liquor is cold bottle it up; you may if you pleaſe, after you have taken out the apricocks, let the liquor have one boil with a ſprig of flower'd clary in it: the apricocks make a marmalade, and are very good for preſent ſpending.

To make Damſon-Wine.

GATHER your damſons dry, weigh them, and bruiſe them with your hand; put them into an earthen ſtein that has a faucet, put a wreath of ſtraw before the faucet; to every eight

eight pounds of fruit a gallon of water; boil the water, ſkim it, and put it to your fruit ſcalding hot, let it ſtand two whole days; then draw it off, and put it into a veſſel fit for it, and to every gallon of liquor put two pounds and a half of fine ſugar; let the veſſel be full, and ſtop it cloſe; *the longer it ſtands the better*; it will keep a year in the veſſel; bottle it out; the ſmall damſon is the beſt: you may put a very ſmall lump of double-refin'd ſugar in every bottle.

To make Gooſeberry-Wine.

TAKE to every four pounds of gooſeberries a pound and a quarter of ſugar, and a quart of fair water; bruiſe the berries, and ſteep them twenty-four hours in the water, ſtirring them often; then preſs the liquor from them, and put your ſugar to the liquor; then put it in a veſſel fit for it, and when it has done working ſtop it up, and let it ſtand a month; then rack it off, and let it ſtand five or ſix weeks longer; then bottle it out, putting a ſmall lump of ſugar into every bottle; cork your bottles well, and at three months end it will be fit to drink. In the ſame manner is currant and raſpberry-wine made; but cherry-wines differ, for the cherries are not to be bruiſed, but ſtoned, and put the ſugar and water together, and give it a boil and a ſkim, and then put in your fruit, letting it ſtew with a gentle fire a quarter of an hour; then let it run through a ſieve without preſſing, and when it is old put it in a veſſel, and order it as your gooſeberry or currant-wine. The only cherries for

wine are, the great-bearers, murrey-cherries, morelloes, black Flanders, or the John Treduſkin cherries.

Pearl Gooſeberry-Wine.

TAKE as many as you pleaſe of the beſt pearl gooſeberries, bruiſe them, and let them ſtand all night; the next morning preſs or ſqueeze them out, and let the liquor ſtand to ſettle ſeven or eight hours; then pour off the clear from the ſettling, and meaſure it as you put it into your veſſel, adding to every three pints of liquor a pound of double-refin'd ſugar; break your ſugar in ſmall lumps, and put it in the veſſel, with a bit of iſing-glaſs, ſtop it up, and at three months end bottle it off, putting into every bottle a lump of double-refined ſugar. This is the fine gooſeberry-wine.

To make Cherry-Brandy.

TAKE ſix dozen pounds of cherries, half red and half black, maſh or ſqueeze them with your hands to pieces, and put to them three gallons of brandy, letting them ſtand ſteeping twenty-four hours; then put the maſh'd cherries, and liquor a little at a time, into a canvas bag, and preſs it as long as any juice will run; ſweeten it to your taſte, put it into a veſſel fit for it, let it ſtand a month, and bottle it out; put a lump of loaf-ſugar into every bottle.

To make Cherry-Wine.

PULL the ſtalks off the cherries, and maſh them without breaking the ſtones; then preſs them hard through a hair bag, and to every gallon

gallon of liquor put a pound and half of ſix-penny ſugar; the veſſel muſt be full, and let it work as long as it makes a noiſe in the veſſel; then ſtop it up cloſe for a month or ſix weeks; when it is fine, draw it into bottles, put a lump of loaf-ſugar into each bottle, and if any of them fly, open them all for a moment, and cork them well again; it will not be fit to drink in leſs than a quarter of a year.

To make Currant-Wine.

TAKE four gallons of currants, not too ripe, and ſtrip them into an earthen ſtein that has a cover to it; then take two gallons and a half of water, and five pounds and a half of double-refin'd ſugar; boil the ſugar and water together, ſkim it, and pour it boiling hot on the currants, letting it ſtand forty-eight hours; then ſtrain it thro' a flannel bag into the ſtein again, let it ſtand a fortnight to ſettle, and bottle it out.

To make ſtrong Mead.

TAKE of ſpring water what quantity you pleaſe, make it more than blood-warm, and diſſolve honey in it till it is ſtrong enough to bear an egg, the breadth of a ſhilling, then boil it gently, near an hour, taking off the ſcum as it riſes; then put to about nine or ten gallons, ſeven or eight large blades of mace, three nutmegs quartered, twenty cloves, three or four ſticks of cinnamon, two or three roots of ginger, and a quarter of an ounce of Jamaica pepper; put theſe ſpices into the kettle to the honey and water, a whole lemon, with a ſprig of ſweet-

briar, and a ſprig of roſemary; tie the briar and roſemary together, and when they have boil'd a little while, take them out, and throw them away; but let your liquor ſtand on the ſpice in a clean earthen pot, till the next day; then ſtrain it into a veſſel that is fit for it, put the ſpice in a bag, hang it in the veſſel, ſtop it, and at three months draw it into bottles: be ſure that it is fine when it is bottled; after it is bottled ſix weeks, it is fit to drink.

To make ſmall White Mead.

TAKE three gallons of ſpring water, make it hot, and diſſolve in it three quarts of honey, and a pound of loaf-ſugar; let it boil about half an hour, and ſkim it as long as any riſes; then pour it out into a tub, and ſqueeze in the juice of four lemons, put in the rhinds but of two, twenty cloves, two races of ginger, a top of ſweet-briar, and a top of roſemary; let it ſtand in a tub till it is but blood-warm; then make a brown toaſt, and ſpread it with two or three ſpoonfuls of ale-yeaſt; put it into a veſſel fit for it; let it ſtand four or five days, then bottle it out.

To make Raiſin-Wine.

TAKE two gallons of ſpring water and let it boil half an hour; then put into a ſtein-pot two pounds of raiſins ſtoned, two pounds of ſugar, the rhind of two lemons, and the juice of four; then pour the boiling water on the things in the ſtein, and let it ſtand cover'd four or five days, : ſtrain it out and bottle it up; in fifteen or ſixteen days it will be fit to drink; it is a very cool pleaſant drink in hot weather.

To make Shrub.

TAKE two quarts of brandy, and put it in a large bottle, adding to it the juice of five lemons, the peels of two, and half a nutmeg; ſtop it up and let it ſtand three days, and add to it three pints of white-wine, a pound and a half of ſugar; mix it, ſtrain it twice thro' a flannel, and bottle it up; it is a pretty wine, and a cordial.

To make Orange-Wine.

PUT twelve pounds of fine ſugar and the whites of eight eggs, well beaten into ſix gallons of ſpring-water; let it boil an hour, ſkimming it all the time; take it off, and when it is pretty cool put in the juice and rhind of fifty Seville oranges, and ſix ſpoonfuls of good ale-yeaſt, and let it ſtand two days; then put it into your veſſel, with two quarts of rheniſh-wine, and the juice of twelve lemons; you muſt let the juice of lemons and wine, and two pound of double-refin'd ſugar, ſtand cloſe cover'd ten or twelve hours before you put it in the veſſel to your orange-wine, and ſkim of the ſeeds before you put it in; the lemon-peels muſt be put in with the oranges, half the rhinds muſt be put into the veſſel; it muſt ſtand ten or twelve days before it is fit to bottle.

To make Birch-Wine.

IN March bore a hole in a birch-tree, and put in a faucet, and it will run two or three days together without hurting the tree; then put in a pin to ſtop it, and the next year you may draw as much

much from the ſame hole; put to every gallon of the liquor a quart of good honey, and ſtir it well together; boil it an hour, ſkim it well, and put in a few cloves and a piece of lemon-peel, when it is almoſt cold put to it ſo much ale-yeaſt as will make it work like new ale; and when the yeaſt begins to ſettle, put it in a runlet that will juſt hold it; ſo let it ſtand ſix weeks, or longer if you pleaſe; then bottle it, and in a month you may drink it; it will keep a year or two: you may make it with ſugar, two pounds to a gallon, or ſomething more, if you keep it long; this is admirably wholeſome as well as pleaſant, an opener of obſtructions, good againſt the phthiſic, the ſpleen and ſcurvy, a remedy for the ſtone; it will abate heat in a fever or thruſh, and has been given with good ſucceſs.

To make Sugar-Wine.

BOIL twenty-ſix quarts of ſpring-water a quarter of an hour, and when it is blood-warm put twenty-five pounds of Malaga raiſins pick'd, rubb'd, and ſhred into it, with half a buſhel of red ſage ſhred, and a porringer of ale-yeaſt; ſtir all well together, and let it ſtand in a tub covered warm ſix or ſeven days, ſtirring it once a day, then ſtrain it out and put it in a runlet; let it work three or four days, and ſtop it up; when it has ſtood ſix or ſeven days, put in a quart or two of Malaga ſack, and when it is fine bottle it.

To make Cowſlip-Wine

TO ſix gallons of water put fourteen pounds of ſugar, ſtir it well together, and beat the whites

whites of twenty eggs very well, and mix it with the liqour, and make it boil as faſt as poſſible; ſkim it well, and let it continue boiling two hours; then ſtrain it thro' a hair ſieve, and ſet it a cooling; and when it is as cold as wort ſhould be, put a ſmall quantity of yeaſt to it on a toaſt, or in a diſh; let it ſtand all night working: then bruiſe a peck of cowſlips, put them into your veſſel, and your liquor upon them, adding ſix ounces of ſyrup of lemons: cut a turf of graſs and lay on the bung: let it ſtand a fortnight, and then bottle it: put your tap into your veſſel before you put your wine in, that you may not ſhake it.

To make Raſpberry-Wine.

TAKE your quantity of raſpberries and bruiſe them, put them in an open pot twenty-four hours, then ſqueeze out the juice, and to every gallon put three pounds of fine ſugar and two quarts of canary; put it into a ſtein or veſſel, and when it hath done working ſtop it cloſe; when it is fine bottle it: it muſt ſtand two months before you drink it.

To make Raſpberry-Wine *another Way.*

POUND your fruit and ſtrain them through a cloth, then boil as much water as juice of raſpberries, and when it is cold put it to your ſqueezings, let it ſtand together five hours, then ſtrain it and mix it with the juice, adding to every gallon of this liquor two pounds and a half of fine ſugar; let it ſtand in an earthen veſſel cloſe cover'd a week, then put it in a veſſel fit for it,

and

and let it ſtand a month, or till it is fine: bottle it off.

To make Morella-Cherry Wine.

LET your cherries be very ripe, pick off the ſtalks, and bruiſe your fruit without breaking the ſtones; put them in an open veſſel together; let them ſtand twenty-four hours; then preſs them, and to every gallon put two pounds of fine ſugar; then put it up in your caſk, and when it has done working ſtop it cloſe; let it ſtand three or four months and bottle it; it will be fit to drink in two months.

To make Quince-Wine.

TAKE your quinces when they are thorough ripe, wipe off the fur very clean: then take out the cores, bruiſe them as you do apples for cyder, and preſs them, adding to every gallon of juice two pounds and a half of fine ſugar; ſtir it together till 'tis diſſolved; then put it in your caſk, and when it has done working ſtop it cloſe; let it ſtand till March before you bottle it. You may keep it two or three years, it will be the better.

Another Sort of Raſpberry-Wine.

TAKE four gallons of raſpberries, and put them in an earthen pot; then take four of water, boil it two hours, let it ſtand till 'tis blood-warm, put it to the raſpberries, and ſtir them well together; let it ſtand twelve hours; then ſtrain it off, and to every gallon of liquor put three pounds of loaf-ſugar, ſet it over a clear fire,

fire, and let it boil till all the ſcum is taken off; when it is cold, put it into bottles and open the corks every day for a fortnight, and then ſtop them cloſe.

To make Lemon-Wine.

TAKE ſix large lemons, pare off the rhind, cut them, and ſqueeze out the juice; ſteep the rhind in the juice, and put to it a quart of brandy; let it ſtand in an earthen pot cloſe ſtopt three days; then ſqueeze ſix more, and mix with two quarts of ſpring-water, and as much ſugar as will ſweeten the whole; boil the water, lemons, and ſugar together, letting it ſtand till it is cool; then add a quart of white-wine, and the other lemon and brandy, and mix them together, and run it thro' a flannel bag into ſome veſſel; let it ſtand three months and bottle it off; cork your bottles very well, and keep it cool; it will be fit to drink in a month or ſix weeks.

To make Elder-Wine.

TAKE twenty-five pounds of Malaga raiſins, rub them and ſhred them ſmall; then take five gallons of fair water; boil it an hour, and let it ſtand till it is but blood-warm; then put it in an earthen crock or tub, with your raiſins; let them ſteep ten days, ſtirring them once or twice a day; then paſs the liquor thro' a hair ſieve, and have in readineſs five pints of the juice of elder-berries drawn off as you do for jelly of currants; then mix it cold with the liquor, ſtir it well together, put it into a veſſel, and let it ſtand in a warm place; when it has done working ſtop it cloſe: bottle it about Candlemas.

To

To make Barley-Water.

TAKE of pearl-barley four ounces, put it in a large pipkin and cover it with water; when the barley is thick and tender, put in more water and boil it up again, and ſo do till it is of a good thickneſs to drink; then put in a blade or two of mace, or a ſtick of cinnamon; let it have a walm or two and ſtrain it out; ſqeeze in the juice of two or three lemons, and a bit of the peel, and ſweeten it to your taſte with fine ſugar; let it ſtand till it is cold, and then run it thro' a bag, and bottle it up; it will keep three or four days.

To make Barley-Wine.

TAKE half a pound of French barley and boil it in three waters, and ſave three pints of the laſt water, and mix it with a quart of white wine, half a pint of borage-water, as much clary water, a little red roſe-water, the juice of five or ſix lemons, three quarters of a pound of fine ſugar and the thin yellow rhind of a lemon; brew all theſe quick together, run it thro' a ſtrainer and bottle it up; it is pleaſant in hot weather, and very good in fevers.

To make Plumb-Wine.

TAKE twenty pounds of Malaga raiſins, pick, rub, and ſhred them, and put them into a tub; then take four gallons of fair water, boil it an hour, and let it ſtand till it is blood-warm; then put it to your raiſins; let it ſtand nine or ten days, ſtirring it once or twice a day; ſtrain out your liquor, and mix with it two quarts of damſin

damſin juice; put it in a veſſel, and when it has done working ſtop it cloſe; at four or five months bottle it.

To make Ebulum.

TO a hogſhead of ſtrong ale take a heap'd buſhel of elder-berries, and half a pound of juniper-berries beaten; put in all the berries when you put in the hops, and let them boil together till the berries break in pieces, then work it up as you do ale; when it has done working, add to it half a pound of ginger, half an ounce of cloves, as much mace, an ounce of nutmegs, as much cinnamon, groſly beaten, half a pound of citron, as much eryngo root, and likewiſe of candied orange peel; let the ſweet-meats be cut in pieces very thin, and put with the ſpice into a bag, and hang it in the veſſel when you ſtop it up; ſo let it ſtand till it is fine, then bottle it up, and drink it with lumps of double refined ſugar in the glaſs.

To make Cock-Ale.

TAKE ten gallons of ale and a large cock, the older the better; parboil the cock, flay him and ſtamp him in a ſtone mortar till his bones are broken (you muſt craw and gut him when you flay him) then put the cock into two quarts of ſack, and put to it three pounds of raſins of the ſun ſtoned, ſome blades of mace, and a few cloves; put all theſe into a canvas bag, and a little before you find the ale has done working, put the ale and bag together into a veſſel; in a week

week or nine days time bottle it up; fill the bottle but juſt above the neck, and give it the ſame time to ripen as other ale.

To make Elder-Wine *at* Chriſtmas.

TAKE twenty pounds of Malaga or Lipara raiſins, rub them clean, and ſhred them ſmall; then take five gallons of water, boil it an hour, and when it is near cold put it in a tub with the raiſins; let them ſteep ten days, and ſtir them once or twice a day; then ſtrain it thro' a hair ſieve, and by infuſion draw three pints of elder-juice, and one pint of damſin-juice; make juice into a thin ſyrup, a pound of ſugar to a pint of juice, and not boil much, but juſt enough to keep; when you have ſtrained out the raiſin-liquor, put that and the ſyrup into a veſſel fit for it, and two pounds of ſugar; ſtop the bung with a cork till it gathers to a head, then open it, and let it ſtand till it has done working; then put the cork in again, and ſtop it very cloſe, and let it ſtand in a warm place two or three months, and then bottle it; make the elder and damſin-juice into ſyrup in it's ſeaſon, and keep it in a cool cellar till you have convenience to make the wine.

To make fine Milk-Punch.

TAKE two quarts of water, one quart of milk, half a pint of lemon-juice, and one quart of brandy, ſugar to your taſte; put the milk and water together a little warm, then the ſugar, then the lemon-juice, ſtir it well together, then the brandy; ſtir it again, and run it thro' a flannel bag till it is very fine, then bottle it; it will keep a fortnight, or more.

To make Mead.

TO thirteen gallons of water put thirty-two pounds of honey, boil and ſkim it well, then take roſemary, thyme, bay-leaves and ſweet-briar, one handful all together; boil it an hour, then put it into a tub with two or three good handfuls of the flour of malt; ſtir it till it is but blood-warm, then ſtrain it thro' a cloth and put it into a tub again; then cut a toaſt round a quartern loaf, ſpread it over with good ale-yeaſt, and put it into your tub; when the liquor has done fermenting put it up in your veſſel; then take cloves, mace, nutmegs, an ounce and a half, ginger an ounce, ſliced; bruiſe the ſpice, and tie all up in a rag, and hang it in the veſſel; ſtop it up cloſe for uſe.

Sage-Wine *another Way.*

TAKE thirty pounds of Malaga raiſins picked clean and ſhred ſmall, and one buſhel of green ſage ſhred ſmall; then boil five gallons of water, let the water ſtand till it is luke-warm, then put it in a tub to your ſage and raiſins; let it ſtand five or ſix days, ſtirring it twice or thrice a day; then ſtrain and preſs the liquor from the ingredients, put it in a caſk, and let it ſtand ſix months, then draw it clean off into another veſſel; bottle it in two days; in a month or ſix weeks it will be fit to drink, but beſt when it is a year old.

To make Palermo Wine.

TAKE to every quart of water a pound of Malaga raiſins, rub and cut the raiſins ſmall, and put them to the water, and let them ſtand

ten days, ſtirring once or twice a day; you may boil the water an hour before you put it to the raiſins, and let it ſtand to cool; at ten days end ſtrain out your liquor, and put a little yeaſt to it; and at three days end put it in the veſſel, with one ſprig of dried wormwood; let it be cloſe ſtopt, and at three months end bottle it off.

To make Clary-Wine.

TAKE twenty-four pounds of Malaga raiſins, pick them and chop them very ſmall, put them in a tub, and to each pound a quart of water; let them ſteep ten or eleven days, ſtirring it twice every day; you muſt keep it cover'd cloſe all the while; then ſtrain it off, and put it into a veſſel, and about half a peck of the tops of clary when it is in bloſſom; ſtop it cloſe for ſix weeks, and then bottle it off; in two or three months it is fit to drink. 'Tis apt to have a great ſettlement at bottom; therefore it is beſt to draw it off by plugs, or tap it pretty high.

To recover Wine *that is turned* Sharp.

RACK off your wine into another veſſel, and to ten gallons put the following powder; take oyſter-ſhells ſcrape and waſh off the brown dirty outſide of the ſhell: then dry them in an oven till they will powder; a pound of this powder to every nine or ten gallons of your wine: ſtir it well together; and ſtop it up, and let it ſtand to ſettle two or three days, or till it is fine; as ſoon as it is fine bottle it off, and cork it well.

To fine Wine *the* Liſbon *Way*

TO every twenty gallons of wine, take the whites of ten eggs, and a ſmall handful of ſalt; beat it together to a froth, and mix it well with a quart or more of the wine; then pour it into the veſſel, and in a few days it will be fine.

To clear Wine.

TAKE half a pound of hartſhorn, and diſſolve it in cyder, if it be for cyder, or rheniſh-wine for any liquor. This is enough for a hogſhead.

To make Raiſin-Wine.

TAKE the beſt Malaga raiſins, and pick the large ſtalks out, and have your water ready boil'd and cold; meaſure as many gallons as you deſign to make, and put it into a great tub, that it may have room to ſtir: to every gallon of water put ſix pounds of raiſins, and let it ſtand fourteen days, ſtirring it twice a day; when you ſtrain it off, or preſs it, you muſt do nothing to it, but leave enough to fill up your caſk; which you muſt do as it waſtes: it will be two months or more before it has done working: you muſt not ſtop it while you hear it hiſs.

To make Orange-Wine *with Raiſins.*

TAKE thirty pounds of new Malaga raiſins, pick them clean, and chop them ſmall; you muſt have twenty large Seville oranges, ten of them you muſt pare as thin as for preſerving. Boil about eight gallons of ſoft wa-

ter, till a third part be conſumed; let it cool a little; then put five gallons of it hot upon your raiſins and orange-peel; ſtir it well together, cover it up, and when it is cold, let it ſtand five days, ſtirring it up once or twice a day; then paſs it through a hair ſieve, and with a ſpoon preſs it as dry as you can; and put it in a runlet fit for it, and put to it the rhinds of the other ten oranges, cut as thin as the firſt; then make a ſyrup of the juice of twenty oranges, with a pound of white ſugar. It muſt be made the day before you tun it up; ſtir it well together, and ſtop it cloſe: let it ſtand two months to clear, then bottle it up; it will keep three years, and is better for keeping.

To make Cherry-Wine.

PULL off the ſtalks of the cherries, and maſh them without breaking the ſtones; then preſs them hard through a hair-bag, and to every gallon of liquor put two pounds of eight-penny ſugar. The veſſel muſt be full, and let it work as long as it makes a noiſe in the veſſel, then ſtop it up cloſe for a month or more, and when it is fine, draw it into dry bottles, and put a lump of ſugar into every bottle. If it makes them fly, open them all for a moment, and ſtop them up again; it will be fit to drink in a quarter of a year.

To make Gooſeberry-Wine.

BOIL eight gallons of water, and one pound of ſugar an hour; ſkim it well, and let it ſtand till it is cold; then to every quart

quart of that water allow three pounds of gooſe-berries, firſt beaten or bruiſed very well; let it ſtand twenty-four hours; then ſtrain it out, and to every gallon of this liquor put three pounds of ſeven-penny ſugar; let it ſtand in the vat twelve hours; then take the thick ſcum off, and put the clear into a veſſel fit for it, and let it ſtand a month; then draw it off, and rinſe the veſſel with ſome of the liquor; put it in again, and let it ſtand four months, and bottle it.

To make Frontiniac-Wine.

TAKE ſix gallons of water, twelve pounds of white ſugar, and ſix pounds of raiſins of the ſun cut ſmall; boil theſe together an hour; then take of the flowers of elder, when they are falling, and will ſhake off, the quantity of half a peck; put them in the liquor when it is almoſt cold; the next day put in ſix ſpoonfuls of ſyrup of lemons, and four ſpoonfuls of ale-yeaſt, and two days after put it in a veſſel that is fit for it; and when it has ſtood two months, bottle it off.

To make Engliſh Champaign, *or the fine* Currant-Wine.

TAKE to three gallons of water nine pounds of Liſbon ſugar; boil the water and ſugar half an hour, ſkim it clean, then have one gallon of currants pick'd, but not bruiſed; pour the liquor boiling-hot over them; and when cold, work it with half a pint of balm two days; then pour it through a flannel or ſieve; then put it into a barrel fit for it, with

half an ounce of iſing-glaſs well bruiſed; when it has done working, ſtop it cloſe for a month; then bottle it, and in every bottle put a very ſmall lump of double-refin'd ſugar; this is excellent wine, and has a beautiful colour.

To make Saragoſa Wine *or* Engliſh Sack.

TO every quart of water put a ſprig of rue, and to every gallon a handful of fennel-roots; boil theſe half an hour, then ſtrain it out, and to every gallon of this liquor put three pounds of honey, boil it two hours, and ſkim it well; when it is cold, pour it off, and turn it into the veſſel, or ſuch caſk as is fit for it; keep it a year in the veſſel, and then bottle it; it is a very good ſack.

To make Cyder.

PULL your fruit before it is too ripe, and let it lie but one or two days, to have one good ſweat; your apples muſt be pippins, pear-mains or harveys (if you mix winter and ſummer fruit together, it is never good;) grind your apples, and preſs it; when your fruit is all preſs'd, put it immediately into a hogſhead, where it may have ſome room to work, but no vent, but a little hole between the hoops, but cloſe bung'd; put three or four pounds of raiſins into a hogſhead, and two pounds of ſugar, it will make it work better; often racking it off is the beſt way to fine it, and always rack it into ſmall veſſels, keeping them cloſe bung'd, and only a ſmall vent hole; if it ſhould work after

after racking, put into your veſſel ſome raiſins for it to feed on; and bottle it in March.

To make the fine Clary Wine.

TO ten gallons of water put twenty-five pounds of ſugar, and the whites of twelve eggs well beaten; ſet it over the fire, and let it boil gently near an hour; ſkim it clean, and put it in a tub; and when it is near cold, then put into the veſſel you keep it in, about half a ſtrike of clary in the bloſſom, ſtript from the ſtalks, flowers and little leaves together, and a pint of new ale-yeaſt; then put in the liquor, and ſtir it two or three times a day for three days; when it has done working, ſtop it up; and bottle it at three or four months old, if it is clear.

To make Currant Wine.

GATHER your currants full ripe, ſtrip them and bruiſe them in a mortar, and to every gallon of the pulp put two quarts of water, firſt boiled, and cold; you may put in ſome raſps, if you pleaſe; let it ſtand in a tub twenty-four hours to ferment, then let it run through a hair ſieve; let no hand touch it; let it take its time to run; and to every gallon of this liquor put two pounds and a half of white ſugar; ſtir it well, and put it in your veſſel, and to every ſix gallons put in a quart of the beſt rectified ſpirit of wine; let it ſtand ſix weeks, and bottle it; if it is not very fine, empty it into other bottles, or at firſt draw it into large bottles; and then, after it has ſtood a fortnight, rack it off into ſmaller.

To make Elder-flower-water.

TAKE two large handfuls of dried elder-flowers, and ten gallons of ſpring water; boil the water, and pour it ſcalding hot upon the flowers; the next day put to every gallon of water five pounds of Malaga raiſins, the ſtalks being firſt pick'd off, but not waſh'd; chop them groſly with a chopping-knife, then put them into your boiled water, and ſtir the water, raiſins and flowers well together; and ſo do twice a-day for twelve days together; then preſs out the juice clear, as long as you can get any liquor out, then put it in your barrel fit for it, and ſtop it up two or three days till it works; and in a few days ſtop it up cloſe, and let it ſtand two or three months, till it is clear; then bottle it.

To make Elder-Wine.

TAKE ſpring water, and let it boil half an hour; then meaſure five gallons, and let it ſtand to cool; then have in readineſs twenty pounds of raiſins of the ſun well pick'd and rubb'd in a cloth, and hack them ſo as to cut them, but not too ſmall; then put them in, the water being cold, and let them ſtand nine days, ſtirring them two or three times a day; then have ready ſix pints of the juice of elder-berries full ripe, which muſt be infuſed in boiling water, or bak'd three hours; then ſtrain out the raiſins, and when the elder liquor is cold, mix that with it: but it is beſt to boil up the juice to a ſyrup, a pound of ſugar to every

pint

pint of juice; boil and ſkim it, and when cold, mix it with your raiſin liquor, and three or four ſpoonfuls of good ale-yeaſt; ſtir it well together; then put it into a veſſel fit for it; let it ſtand in a warm place to work, and in your cellar five or ſix months.

To make Gooſeberry-Wine.

TAKE twenty four quarts of gooſeberries full ripe, and twelve quarts of water, after it has boiled two hours; pick and bruiſe your gooſeberries one by one in a platter with a rolling-pin, as little as you can, ſo they be all bruiſed; then put the water when it is cold, on your maſh'd gooſeberries, and let them ſtand together twelve hours; when you drain it off, be ſure to take none but the clear; then meaſure the liquor, and to every quart of that liquor put three quarters of a pound of fine ſugar, the one half loaf ſugar; let it ſtand to diſſolve ſix or eight hours, ſtirring it two or three times; then put it in your veſſels, with two or three ſpoonfuls of the beſt new yeaſt, ſtop it eaſy at firſt, that it may work if it will; when you ſee it has done working, or will not work, ſtop it cloſe, and bottle it in froſty weather.

Mountain Wine.

PICK out the big ſtalks of your Malaga raiſins, then chop them very ſmall, five pounds to every gallon of ſpring water: let them ſteep a fortnight or more, ſqueeze out the liquor, and barrel it in a veſſel fit for it; firſt fume the veſſel with brimſtone, don't ſtop it up till the hiſſing is over.

Lemon

Lemon Wine; or what may paſs for Citron Water.

TAKE two quarts of brandy, one quart of ſpring water, half a pound of double-refin'd ſugar, and the rhinds of ſixteen lemons; put them together in an earthen pot, pour into it twelve ſpoonfuls of milk boiling hot; ſtir it together, and let it ſtand three days; then take off the top, and paſs the other two or three times thro' a jelly-bag; bottle it; it is fit to drink, or will keep a year or two.

FINIS.

APPENDIX.

A faggot of ſweet-herbs for white diſhes.

TAKE three or four ſprigs of thyme an handful of parſley, two bay-leaves a little ſweet baſil, and five or ſix green onions. Tie theſe together, and ſtew them in any of your diſhes about ten minutes. Be careful to tie the faggot faſt.

A faggot of ſweet-herbs for brown diſhes.

TAKE ſix or ſeven ſprigs of thyme, half a handful of parſley, two bay-leaves, a little ſweet-marjoram, and winter-ſavory. Tie them together as above, and ſtew them in any of your diſhes, together with one onion ſtuck with half a dozen cloves, about ten minutes.

Obſerve, with all made diſhes, juſt before you diſh, to ſqueeze ſome lemon or Sevil-orange into them.

Soup à la Reine.

TAKE ſix pounds of leg of veal, cut into pieces, one old fowl, cut into pieces; put theſe into a Soop-pot, with about eight quarts of water; put in four ounces of lean

ham ; ſet it over a hot ſtove, put in ſome ſalt to raiſe the ſcum, which muſt be taken off very clean: this you may do by frequently putting in a ſmall quantity of cold water, which will raiſe the ſcum ; when ſo done, let the pot ſtand by the ſide of the ſtove to boil gently; then put in ſix heads of cellery, two midling carrots cut in pieces, one ſmall parſnip, one parſley root, five large onions, with ſix cloves ſtuck in one of them; boil this gently four hours, then ſtrain it off, and when ſettled take off the fat: (thus far, this broth will ſerve for all white ſoups) then take the breaſt of a roaſt fowl without the ſkin, pound it fine in a ſtone mortar, take half a pound of Jourdain almonds with ſix bitter ones, pound them very fine ; obſerve to put a ſpoonful of cold water, which will keep the almonds from oyling, while pounding: then take the crumb of two large french roles, cut in ſlices, with the pounded fowl, put them into a ſtewpan with two quarts of the broth, boil this gently ten minutes, take it off, put in your almonds, then ſtrain and rub the whole thro' a french ſtrainer, or fine lawn ſieve, put this in a ſmall broth pot, add to this ſome of your remaining broth, till you find it the thickneſs of good cream, have a ſtewpan of boiling water over your ſtove, put in the ſoup pot. This method will keep your ſoup hot, and prevents its curdling. Serve it up with the cruſts of French roles.

Vermicelli ſoup white.

TAKE vermicelli, cleanſe it in warm water; put it in a ſmall ſoup pot, take a proper quantity of the broth, as before mention'd; let it boil gently till the vermicelli is tender, take it off the fire, and whiten it with half a pint of cream, the yolks of two eggs beaten and ſtrained thro' a lawn ſieve, ſtir it well together; do not boil it, but ſerve it hot.

To make ſorrel ſauce, or ſtewed ſorrel.

TAKE two handfuls of ſorrel pick'd and clean'd, drain it from the water, and ſhred it fine, put into a ſtewpan a piece of freſh butter, a ſmall piece of lean ham, a good faggot of ſweet herbs, and your ſorrel into the ſtewpan; ſet it over a gentle ſtove, cover it, and let it ſtew about ten minutes, ſtirring it with a wooden ſpoon, when tender, duſt a little flour, put a large ſpoonful of coulla, with half a pint of good broth, let it ſtew gently till of a good thickneſs. This ſauce is proper for all larded and glaz'd veal, ſweetbreads, and poach'd eggs.

To ſtew Spinage.

TAKE a good quantity of ſpinage and boil it, drain it, and ſqueeſe the water well from it, then chop it very fine, put it into a ſtewpan with a peice of freſh butter,

a piece of lean ham, a faggot of ſweet-herbs, a little ſalt, pepper and fine ſpice, with a little grated nutmeg, let it ſtew gently with a gill of broth about a quarter of an hour, then take out your ham and faggots of ſweet herbs, put in a gill of good cream, and boil it over a quick ſtove three or four minutes ; put it in your diſh, and ſerve it with ſippets of fried bread. This ſpinage is proper with poached eggs, or trecandre of Veal glazed.

Soup Santé.

TAKE a ſmall mouſe buttock of beef cut in pieces, put it into a ſtewpan, with a ſoup ſpoonful of water, ſweat it down to the colour of gravey, fill your ſtewpan with cold water, let it boil, but obſerve to ſcum it very clean, put it altogether into your broth pot, with a ſmall knuckle of veal, two ſcrags of mutton, and one old fowl; add a proper quantity of water according to your meat : when you find it of a fine amber colour ; cleanſe it with a little ſalt and cold water ; when it begins to boil, put in a bunch of cellery, four good carrots, two leaks, 8 onions, one ſtuck with ten cloves, twelve midling turnips, two parſnips, and three parſley roots, boil it gently five hours and ſtrain it off and take of the fat : (thus far, this broth will ſerve for all brown ſoups) take a handful of ſorrell, a ſmall quan-

quantity of charvel, three cabbage lettices, two heads of endive, waſh'd clean and cut ſmall, take a midling carrot and one parſley root, three heads of cellery, the inſide of one leak, and two turnips; theſe roots to be cut thin, and then into fillets about an inch long; put theſe altogether into a ſtew-pan with a piece of butter, and ſweat them about ten minutes, ſtrain the butter from the herbs and put them into a ſoup pot; put to them a proper quantity of the broth, boil it till they are tender, ſcum it well, and ſerve it with the cruſt of French roles.

Vermicelli Soup.

TAKE vermicelli, cleanſe it in warm water, ſtrain it, and put it in a ſmall ſoup pot, take ſome broth made in the manner above mention'd, let it boil gently till the vermicelli is ſoft, then ſerve it with the cruſt of French roles.

Rice Soop.

TAKE a quarter of pound of rice, waſh it, and juſt boil it up, ſtrain it, and waſh it again, put it in a ſmall ſoup pot, with about two quarts of the above broth; boil it gently till the rice is tender; ſcum it clean, and ſerve it up.

Lettice

Lettice Soup.

TAKE ſix large cabbage lettice, pick'd and waſh'd clean, cut them in quarters, put them in a ſtew pan with a piece of lean ham, and a little broth, and three heads of cellery tied together; when tender, put it in a ſmall ſoup pot with a proper quantity of the within mentioned broth, take out the ham and cellery ſcum it well, and ſerve it with the cruſt of French roles.

Ragoo of Hogs Feet and Ears.

TAKE four hog's feet and two ears ſinge them over a quck ſtove, waſh them clean, ſplit them down the middle, and take out the inſide of the ears, ſeaſon them with pepper, ſalt, and two bay leaves to each foot, tie them together, put them in a deep ſtew-pan with the ears at top, take two carrots, four turnips, four onions, five bay-leaves, a ſprig of thyme, a little ſweet baſil, put theſe upon the feet and ears, and cover them with fat bacon, beef ſuet, or what the kitchen affords of that kind, add to it the fat of the broth pot, and fill it up with ſmall broth, or boyling water, let them ſtew till they are tender, take them out, whipe the ears clean from fat, take the feet, untie them, take out the bay-leaves, and while they are warm role them in crumbs of bread, then broil them, cut the ears in thin ſlices, take one ſmall onion ſhread fine,

put

put it in a ſtew-pan with a piece of freſh butter, let it fry till the onion is tender, put in a little flower, let it riſe, and ſtir it with a wooden ſpoon, put a little gravey till of a proper thickneſs, then put in the ear and let them ſtew gently about ten minutes with a table ſpoonful of muſtard, and a little pepper and ſalt, ſerve it with the juice of an orange or Lemon.

This will make two diſhes, one ear and four half feet in each diſh.

A Baſhamal of Lambs Ears.

TAKE eighteen lambs ears, ſcalded clean from the wool, but not the ſkin off, wipe and ſinge them over a ſtove, then cut out the burrs, and clip each ear in four places at the edge, put them in ſcalding water, with a little ſalt and lemon, boil them about five minutes, ſtrain them off, put them into cold water, take a ſtew-pan, put in a piece of freſh butter, put it over a hot ſtove; when the butter riſes, duſt in a little flour, then put in a pint of good broth, with a piece of lean ham, 6 or 8 ſmall green onions, a faggot of ſweet herbs, then put in the lambs ears, let them boil gently, ſeaſon them with ſalt, a little white pepper, three or four cloves, and a blade of mace; when they are boiled tender, take them out, and wipe them clean; put them into a clean ſtew-pan with ſome baſhamal ſauce, juſt boil them up,

ſcum

ſcum them, take off your ſtew-pan, ſqueeze in a little orange or lemon, and ſerve them hot.

To make Baſhamal Sauce, which will ſerve for all White Made Diſhes.

TAKE a pound of lean veal cut out of the leg; cut it into ſmall thin pieces, with two ounces of lean ham, cut in the ſame manner, about two dozen muſhroons, a ſmall carrot, two ſmall heads of cellery, two ſmall parſley roots, a ſmall ſprig of thyme, two bay-leaves, and a little ſweet baſil, half a dozen ſmall green onions, cut the roots ſmall, and with the veal, and ham, and two ounces of freſh butter, put them in a ſtew-pan, and ſweat them over a gentle ſtove about a quarter of an hour; then put in a ſpoonful of flour, ſtir it well together; add a quart of boiled cream, and half a pint of white broth, boil it gently half an hour, rub it gently through a lawn ſieve, or wring it through a French ſtrainer, and cleanſe it from fat.

Lambs Sweetbreads, White.

TAKE twelve lambs ſweetbreads, put them into ſcalding water, with a little ſalt and lemon to keep them white, boil them three or four minutes, ſtrain them off, and put them in cold water, then trim them round; finiſh them as the lambs

ears

ears, and ſerve them hot, with the baſhamal ſauce.

Lambs Ears fried.

TAKE twelve lambs ears, prepared as mentioned in the baſhamal of lambs ears; when drained and wiped dry, fill the inſides with a fine force-meat, roll them in the yolks of beaten eggs, and ſtrew them with the crumbs of grated bread; fry them of a fine brown in hogs-lard, and ſerve them with a brown coulla ſauce, and the juice of an orange or lemon.

Lambs Sweet-breads larded and glazed.

TAKE twelve lambs ſweet-breads, trim them, lard ſix of them with bacon, with a ſmall larding-pin, boil them about three minutes, take them up and drain them, put into a ſtew-pan ſome ſmall pieces of beef ſuet, upon which lay a peace of veal caul, on that lay your ſweet-breads with the larded ſide upwards, cover them with thin ſlices of fat bacon, put a lemon pealed and ſliced to keep them white, two bay-leaves, one onion, cut in ſlices, one ſmall turnip, one ſmall carrot, all cut in ſlices, with a ſmall faggot of ſweet herbs, a little ſalt, then fill it up with white broth, let them braize gently over a ſtove till tender, then take a pint of clear ſtrong broth, and put in another ſtew-pan, boil it down quick over a ſtove to

the thickneſs of melted butter, then take your ſweet-breads and dry them, but be careful not to break the larding, and put them into the glaze you have boiled down, with the right ſide downwards, put them over ſome warm aſhes to colour them, then ſerve them up with coulla, or ſorril ſauce.

To make Blomange.

TAKE two calves feet, cut them in pieces, and two ounces of iſing-glaſs, put them into a ſtew-pan with three quarts of water, ſcum it clean, and let it boil till it comes to two quarts, ſtrain it off and ſet it to cool, and ſcum it clean; take a clean ſtew-pan, put in three pints of cream, two laurel leaves, the peel of one lemon pared very thin, ſix or eight cloves, one ſtick of cinnamon broke, with a proper quantity of ſugar according to your palate, boil it till of a good flavour, then blanch half a pound of jourdain almonds, with eight bitter ones; put a little cream in the pounding to keep them from oyling, then put them into your cream, alſo your calves feet jelly, and boil them gently together for a quarter of an hour, ſtrain and rub it thro' a french ſtainer twice, ſet your moulds in ſalt, and pour it in to them, and ſet them in a cold place, when cold, warm your moulds with warm water, and turn them out.

Orange

Orange Cream.

TAKE the rine of ſix ſeville oranges pared very thin, put them into a ſtew-pan with the juice of eight oranges, a pint of renniſh, about three quarters of a pound of fine loaf ſugar, a ſtick of cinnamon and three or four cloves, put it over a ſtove, let it boil about a quarter of an hour, or till of a good flavour, not too bitter, take it off, let it cool, then break eigth eggs, take the yolks and beat them, put to them the renniſh and the juice of orange, and ſtrain it thro' a french ſtrainer, boil two ounces of iſing-glaſs in a ſmall quantity of water, put this to it, and then put it again thro' your ſtrainer, ſet your moulds in ſalt, and pour your cream into the moulds. —— Lemon cream is made in the ſame manner, only uſe lisbon inſtead of renniſh.

Virgin Cream.

TAKE a pint of good cream, the thin paring of two lemons, half a pint of milk, a quarter of a pound of loaf ſugar, a ſtick of cinnmon, put all together into a ſtew-pan, and put it over a ſtove, boil it till of a good flavour; take the white of eght eggs beat up well with a whiſk in a ſtew-pan, than put in your cream and beat it up to-gether, and wring it tho' a french ſtainer into your ſtew-pan, ſet it over a hot ſtove, and with your whiſh keep it beating until it boil and grows thick and froths like a

ſillabub

ſillabub, pour it into your diſh and ſet it to cool.——Orange flower cream is made the ſame way, by adding orange flower in the ſeaſon, or orange flower water juſt before you put it into your diſh.

Aſparagus Peaſe.

TAKE the green part of a bundle of ſmall graſs, cut to the ſize of green pleaſe, throw them into cold water and waſh them clean, ſtrain them off, and throw them into a ſtew-pan of boiling water, boil them till juſt tender, ſtrain them off, and put them into a clean ſtew-pan, with a piece of freſh butter, a faggot of ſweet herbs, a little cinnamon, a lump of loaf ſugar, ſome green mint chopt very fine, a little pepper and ſalt, duſt in a little flower, and put your ſtew-pan over the ſtove, keep them ſhaking; put a quarter of a pint of cream, beat up with the yolk of an egg; ſhake them till they thicken, and ſerve them with the cruſt of a french role, toaſted and butter'd, and put under them.

To make an Omlet with Cream.

TAKE twelve eggs leave out ſix yolks, and beat them well in a ſtewpan, put in a little parſley chop'd very fine, a little ſalt, pepper and greated nutmeg, beat them well together, put in a good piece of freſh but-

butter, with a gill of good cream that hath been boiled, but put in cold, and well beat up, put a ſmall iron frying pan over a quick ſtove, with a good piece of freſh butter, when your butter is melted, put in your omlets, and keep it ſhaking, as it may not burn, as it riſes turn over the edges, and when brown turn it over into your diſh and ſerve it hot.

Omlets with Herbs.

TAKE eight eggs, beat them well together, take a little parſley, four ſhallots, ſix green onions, all chopt very fine, and put them to your eggs, with ſome ſalt, pepper a little fine ſpice, with a piece of freſh butter, and fry'd as above——meat omlets, as with ham, with ſweet-breads roaſted, with veal kidnies, roaſted oyſters, anchovies, breaſt of chicken, &c. to be made as in the omlets with cream, only obſerve to let your meats be dreſſed and cut into dice beat up with the omlets, and inſtead of cream put a glaſs of white wine.

To poach eggs for ſorrell or ſpinage.

HAVE boiling water over your ſtove, put in it half a pint of vinegar, a handful of ſalt, ſcum the water clean, break in new laid eggs, let them boil three miuntes and a half, take them out carefully, and put them in cold water, trim

off

off the looſe pieces, put them into hot water for a minute that you may ſerve them hot.

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TAKE half an ounce of cloves, four large nutmegs, half an ounce of mace, one ounce of cinnamon, twelve bay-leaves, the leaves of three bunches of ſweet baſil, and half an ounce of Jamaica pepper; pound theſe together in a marble mortar, and ſift them through a fine ſieve. Dry them and keep them in a ſmall bottle for uſe.

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